

# Provisioner

APRIL 7, 1956

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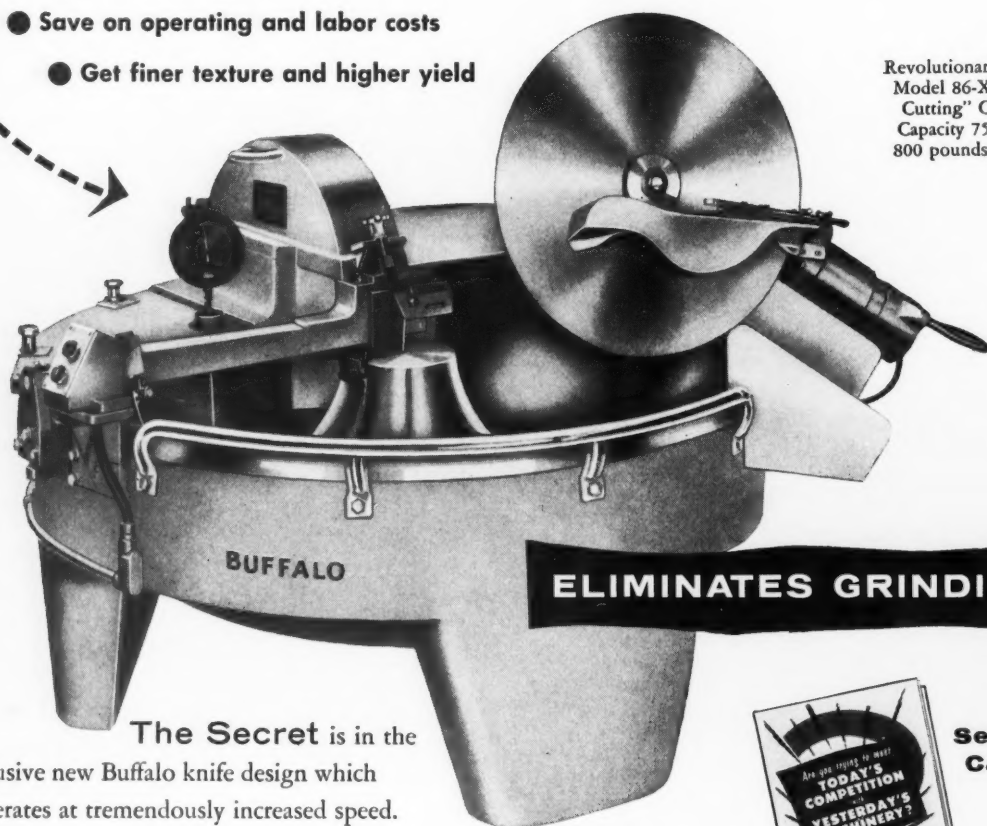
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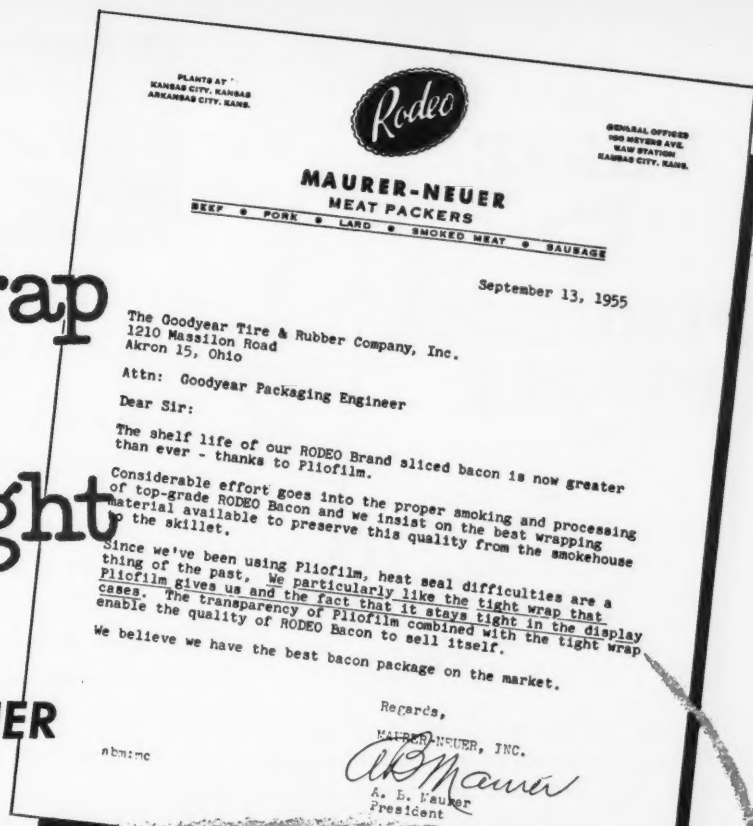
# Buffalo

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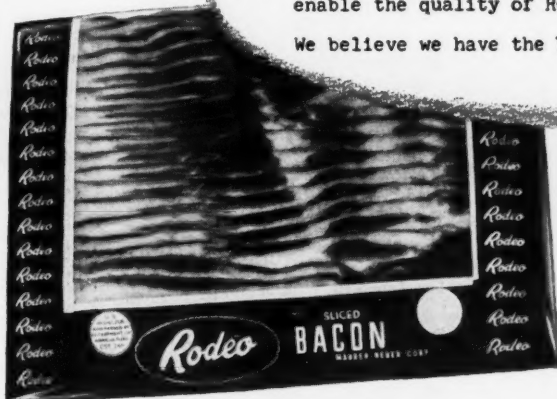
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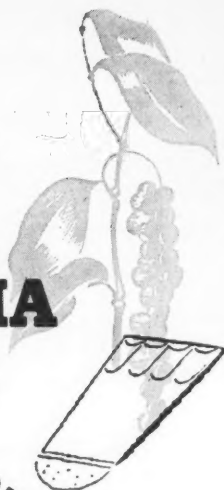
Pliofilm



Pliofilm, a rubber hydrochloride—T.M. The Goodyear Tire & Rubber Company, Akron, Ohio

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THE NATIONAL  
*Provisioner*

VOLUME 134

APRIL 7, 1956

NUMBER 14

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# News and Views

THE NATIONAL

## PROVISIONER

VOL. 134 No. 14

APRIL 7, 1956

### Let's Sell All MEAT

The current interest of local, state and national livestock producer groups in the promotion of different kinds of meat is praiseworthy, but it is also somewhat disquieting when viewed from the standpoint of the industry as a whole. We believe that there are several aspects of the situation which should impel everyone concerned to stop and take a long look.

In the first place, many producers appear to have excessive faith in the cure-all properties of advertising and promotion in correcting the price and marketing ills of their products. Advertising can accomplish wonderful results if it is shrewdly planned, skilfully executed and the funds are spent cannily—but it can also be a great disappointment if employed ineptly or on a “few shots—quick results” basis. To embark on promotion with the idea that it can be used today and forgotten tomorrow is not only silly, but the failure of such a policy may bar the way to programs of greater worth and consistency.

Second, some of the programs have more than a little flavor of “buy pork (or beef) because it's raised here—and to hell with the other states and regions” which ignores the national character of livestock agriculture and meat processing, distribution and consumption.

Third, the existence of many, or even several, promotion programs in the same field leads to diffusion of energy and interest that reduces the aggregate effectiveness of the efforts and may divide the loyalties of the producers, packers, retailers and others who must support the work.

Fourth, and most important, we believe that the livestock and meat industry should sell MEAT and not, primarily, beef or pork or veal or lamb or sausage. The producers of cereals, other protein foods, dairy products, etc., would profit much more than would the various segments of our own industry from the establishment of fierce competition between the proponents of different meats. The predicament of many firms in the slaughtering, processing, wholesaling and retailing fields would certainly not be happy if they had to sell their MEATS amidst the strident din of “Eat Beef,” “Bah! Eat Pork,” and “Nonsense! Eat Lamb.”

**Prepackaged Meats** are “on” again in St. Louis, pending a meeting of a four-man committee appointed by the international union to investigate the ban imposed by Local 88, Amalgamated Meat Cutters and Butcher Workmen, on the handling of packer-level packaged items in retail stores. The retail union had announced that the ban on any such items not packaged regularly outside the store premises prior to October 2, 1950, would be strictly enforced after April 1.

Such a ban, however, violates an agreement signed October 18, 1950, by Local 88 and Local 545, which is the St. Louis packinghouse union belonging to the same international, officials of the international pointed out late last week in instructing the retail local to abide by the earlier agreement pending the fact-finding meeting. In the 1950 pact, Local 88 agreed to handle all packaged meats produced by the packinghouse local. The four-man committee, which is expected to meet within the next two weeks, has been appointed from the international's executive board, two members representing the retail meat cutters and two packinghouse workers, Earl W. Jimeron, president of the international, disclosed.

In other action, officials of the Amalgamated and the United Packinghouse Workers of America announced completion of terms to merge the two unions into a single 450,000-member union, which will retain the name of the Amalgamated. Jimeron and Patrick E. Gorman, secretary-treasurer of the Amalgamated, will retain their present offices in the new union, and Ralph Helstein, UPWA president, will become general vice president of the merged group. Members of both unions will vote on the merger and the new constitution at concurrent conventions June 11 in Cincinnati.

**Standards For** meat meal and meat and bone meal will be adopted by the National Renderers Association to assure greater acceptability of the products among feed manufacturers, Richard B. Mortimer, president, announced following a membership vote on the proposal. The standards will be recognized and recommended by the nutrition council of the American Feed Manufacturers Association. (See story on page 18.)

**NIMPA's Predictions** of a record-breaking attendance at its annual meeting May 12-15 at the Palmer House, Chicago, are being borne out by a deluge of hotel registrations, John A. Killick, executive secretary, said this week, advising all who plan to attend to get their reservations in early. Non-member packers and sausage manufacturers are invited as well as NIMPA's regular and associate members, he said.

**Proposed Changes** in the Choice grade of lamb will be considered at an industry-wide meeting Thursday and Friday, April 19-20, at the Exchange Building of the Denver Union Stockyards. The meeting was called by the National Wool Growers Association in cooperation with the USDA grading service. The proposed changes, recommended by the WSMFA lamb committee and adopted by the wool growers' group at its annual meeting in February, play down the grading service's emphasis on fat on certain parts of the carcass and also are said to eliminate to a great extent the controversy with respect to the maturity factor between milk and fed lambs. WSMFA, the AMI and NIMPA have been asked to send representatives.



OFFICE is beautifully landscaped; semi-tropical greenery provides attractive view from highway.

## Outside Attractive Look and Inside Good Management

# Win Customers for Cudahy at Phoenix

**P**ROVIDING attractive grounds and a neat overall appearance is considered good business for meat packing plants, regardless of whether the buildings front on a main thoroughfare or are located in an out-of-the-way corner of the community. Word gets around. Since the outside of the plant is the only part that most potential consumers ever see, it personifies to them the kind of processing likely to be done inside.

Outstanding in this respect is the Cudahy Packing Co. plant at Phoenix, Ariz., which combines extensive landscaping with efficient production to acquire and hold an increasing number of customers.

Buildings are surrounded on three sides by well-tended gardens, including numerous trimmed orange trees, shrubs and stately palms dispersed among wide stretches of fresh green lawn. Viewed from a busy six-lane highway the bordered entrance and overall attractiveness are believed to provide one of the most beautiful settings of any meat packing concern in the country. A high wire enclosing fence and guarded gate are scarcely visible among the concealing foliage. Past the gate the idea of neatness is followed out by more landscaping and wide expanses of paving between the buildings.

Besides the main three-story brick and concrete structure, there are, unattached, a three-story freezer, garage, powerhouse, machine shop, laundry and large office. A 30 ft. x 75 ft. enclosed loading dock and beef cooler of the same size were added late in 1955. A new system of anaerobic disposal of plant sewage, which is considered to be a model of its kind, was also installed last year.

Since the packinghouse was purchased in 1947 from the Tovrea interests, Cudahy has continually expanded and improved operations. In charge of the plant are A. H. Bolin, manager, and John Lawson, superintendent. The fact that the plant is the only federally inspected meat packing establishment in Arizona has imposed responsibilities that have been ably met, not only in fulfilling demands of interstate commerce and special local requirements but also in response to the needs of various civic enterprises.

**TRANSPORTS VACCINE:** For recent work done in the distribution of Salk polio vaccine the company has received much favorable publicity. Being one of the few organizations equipped with refrigerated trucks capable



VISITOR E. A. Cudahy, board chairman, is accompanied on plant tour by John Lawson, superintendent, and A. H. Bolin, plant manager.

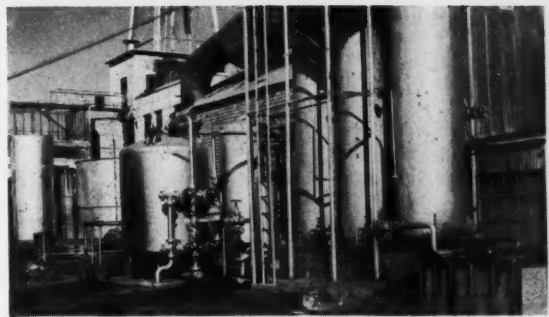


GO SIGNAL on polio vaccine transportation in Cudahy reefers is given by (l. to r.) Mike Telep, Arizona board of health, George Azbill, delivery foreman; Mrs. Roy Shoemaker, health department; E. A. Cudahy; Mrs. Clayton Rotthaus, health department; A. H. Bolin and John Lawson of the meat packing organization.

of delivery to all parts of the state, the plant volunteered its services in distributing the small but vital cartons of fragile glass vials. Proud to take part in such a momentous history-making event the firm received unsolicited acknowledgements on TV, radio and in newspapers.

Worthy of comment is a project in which the plant is cooperating with chief MIB inspector Charles J. Prchal, D. V. M., in an effort to reduce meat losses caused by foreign objects too often found in the internal organs of cattle. A collection is being made of typical harmful pieces of metal and other detrimental articles commonly found imbedded in the stomach, heart, liver, lungs, spleen or intestines. Over 8,000 cattle have already been inspected in this endeavor. Of economic importance to both the meat packer and feeder, investigation shows that contaminated feed and untidy surroundings are two of the main origins of this "hardware disease." Over a number of years of detailed research Dr. Prchal has observed that pieces of metal not ordinarily considered dangerous can be as harmful as more obviously pointed wire and nails. Bits of metal retained in the second stomach (recticulum) are acted upon by strong fermenting juices to become needle and razor sharp. Progressive penetration into other vital organs causes inflammatory disturbances. Prevention of this creeping sickness lies in a careful elimination by livestock handlers of such items as nails, clips, wire, nuts, bolts, washers, screws or staples from feeding troughs and surrounding areas. Publicity already given locally to this project will be extended to wider fields.

**SEWAGE TREATMENT:** Disposal of plant sewage by means of a system using digester tanks and a lagoon has features of interest to all meat packing plants in their search for improved ways of waste disposal. Immediate results are said to be almost unbelievable in an 80 per cent reduction of grease and other accumulations on the walls of drain pipes, catch basin sides, manholes, bar grates and screens. Regarding effects in the drain pipes, chief engineer Otis Harris says that 90 per cent of labor involved in cleaning, plugging and emergency reopening of sewers has been eliminated. Additional advantage is gained in the elimination of objectionable odors from sewer facilities together with a reduction to considerably less than one-half the usual number of flying insects. Treatment consists primarily in feeding one teaspoonful of an active enzyme into main drain pipes twice a week and slightly larger amounts into sump pump pits. One



**MUCH ESSENTIAL** equipment is located between the powerhouse and machine shop. In left background are some of grease tanks; in center are boiler water softeners and at right are ammonia condensers. A 200-ton condenser is being installed.

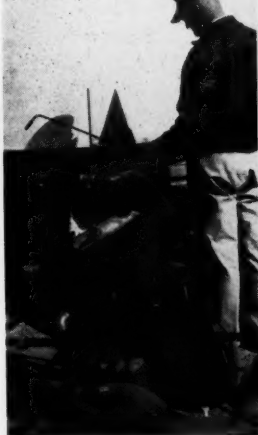
application is given just before week-end lay-overs to allow the treatment to remain in the drains for a longer period of time.

To cut down the amount of enzyme treatment required, contaminated and clean waters going to the sewers are carefully separated. Drainage from catch basins and polluted water from other parts of the plant are delivered through bar grates by way of underground pipes to a disposal plant located one-half mile south of the main buildings and consisting of two large concrete tanks built on the surface of the ground, and three 24-in. deep pits or lagoons. Effluent is first delivered to one of the lagoons for settling. Here floating material is skimmed off by a combined drag chain and horizontal floating baffles. Solids are removed by sludge pumps to an open field while skimmings are pumped into the first concrete tank for primary digestion and separation.

Overflowing into the second concrete digester tank the effluent is further broken down before draining into the second lagoon for more bacterial action and oxidation. Flowing over a weir to the final lagoon the liquid becomes clarified to test 7.0 pH before it is discharged into ditches leading to adjoining irrigated farms where it is highly prized for its fertilizing value. The disposal process is a completely balanced, bacterial bio-catalytic enzyme system active on all things organic but inactive on metals, concrete and other materials used in construction. Sup-

**BUILDING** exteriors are insect proofed to 15 ft. with plant-made pump and spray.

## INEDIBLE



**NEW** air-conditioned loading dock; note the metal plates which guard the walls at floor level.





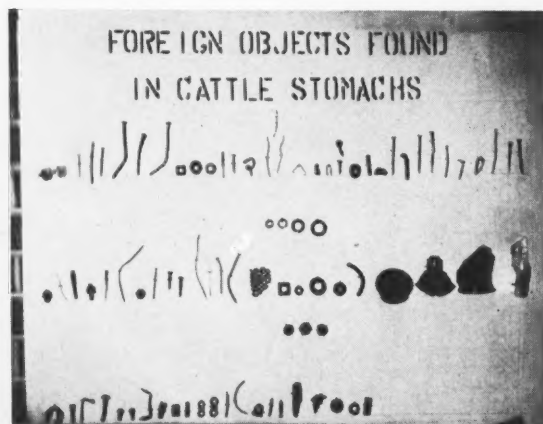
plied by the Arizona Products Co., Phoenix, Arizona, under the name Acti-Zyme, the treatment is approved by MIB and city sanitary inspectors. Sludge is disposed of as dry fertilizer at \$4 per ton. Flies and other insects instinctively stay away from treated localities. Due to this system, and the use of outside insecticide sprays around the buildings, the plant is exceptionally free from flying and crawling insects.

In the plant, slaughtering of all livestock takes place over separate rail systems in a large dual-purpose killing room located on the top floor. All possible advantage is taken of gravity chutes for conveying to lower levels. During alternate processing of different animals by the same gang, all livestock enter doors at one corner of the room. Hogs and sheep are raised on a vertical hoist to be stuck and bled on the same rails before splitting up for standard procedures. The scalding tub, scraper and gambreling table are placed close along an outside wall, paralleled near the entering doors by two knocking pens feeding cattle to a four-bed beef operation. Hog and lamb carcasses are conveyed along rails into coolers separate from dressed beef. Calves are skinned in the cooler by the aid of rotary power knives. Offal is sent to a blast freezer for quick chilling.

Chilled hog carcasses are chain conveyed down a sloping rail to the second floor pork cutting room where they are automatically cut down onto a moving table. Fresh hams and bellies are dropped down stainless steel chutes to the curing cellar. Loins and other fast moving cuts go by chute directly to the shipping department.

Pork bellies are cured by hanging on trees rather than in vats or stacks. The bellies are run through an injection perforator, machine-skinned and hand-trimmed. They are combed and hung on trees in an adjoining area for from three to seven days before delivery to the smokehouses. Advantages of hanging are said to lie in the removal of excessive moisture and superior conditioning of the meat. Labor is saved by elimination of intermediate combing, handling, washing and cleaning. Yields are comparable to other ways of curing.

Inedible material from the killing floor is fed into a Diamond hog and peck washer, placed close under the floor, before discharging into a horizontal screen washer. From the washer, and other chutes leading directly from the killing floor, material is transferred by horizontal screw conveyors to take-off openings over each cooker loading dome. No blow tanks are used in the inedible department which is arranged on three levels to take



VISITING ranchmen and feeders see on this bulletin board an exhibit of the foreign objects which cause the penalizing death and condemnation losses of "hardware disease."



THREE SITES of waste treatment. At top is one of catch basins. In the center is one of the lagoons used for removal of settleable solids and floatable material from the effluent. At the bottom is the final lagoon with digester tanks in the background.

advantage of gravity and employs conveyors to save labor. From the percolator pans in front of the melters, cooked meat scrap is transported by a floor-level screw conveyor and chute to drop into Expellers located in the basement. Leaving the Expellers, an inclined screw carries the press cake through the wall of an adjoining room into a storage tank from which another conveyor lifts the scrap for delivery into grinders. From the grinders the partially conditioned material is raised by a bucket elevator to a hopper on the floor above before being passed over a Williams separator and vibrating screen for removal of hair and other impurities. Sacking is into 100 lb. bags.

**SMOKING:** Smokehouses are two stories high and are heated with steam coils controlled by Taylor Fulscope devices. Arrangements for separate distribution of heat and smoke permits dual or individual use of the connected houses. The first floor is used mainly for hams and bacon,

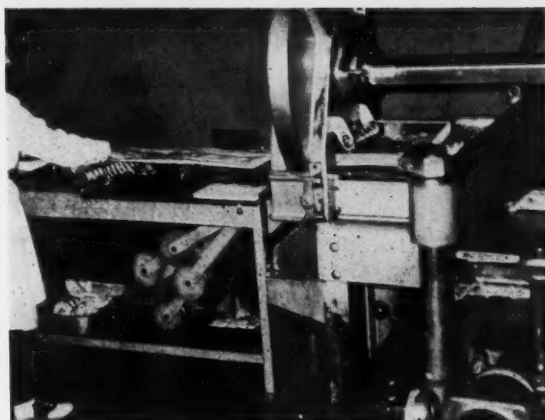


while the upper level is employed for sausage products. The exceptional ceiling height of the lower house permits the entrance of 14-ft. high double trees, each with a capacity of 60 hams or an equivalent amount of other meat. The tall trees save floor space and speed up handling. Use of a variety of tree heights extending down from the high rails aids smoke distribution and facilitates the hanging of some items. Smoke is made in National smokemakers from hardwood sawdust.

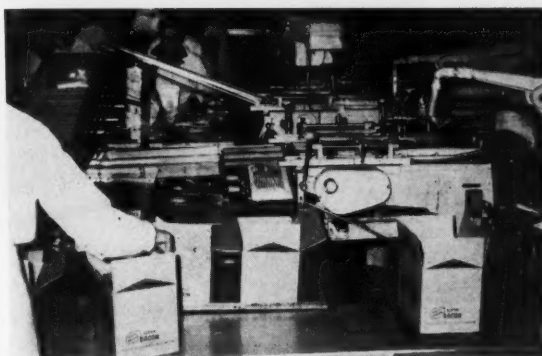
In the sausage kitchen special products include a Mexican smoked sausage and a Spanish loaf, both made with chili and other spices to fill southwestern demand for highly flavored meat dishes. Wieners are made in regular and cocktail sizes. Standard wieners are vacuum packed in 3-lb. packages, hand wrapped in 1-lb. cellophane units, loose packed in 8-lb. cartons and, when specially selected for straightness and uniformity, are vacuum packed six pieces to a 9-oz. flat packet. The 9-oz. package includes suggestions for cooking in the vacuum wrapper. Following this advice adds much to the flavor of the product and convenience of preparation. A wide variety of sliced luncheon meat products is wrapped in 6-oz. packages by Flex-Vac equipment.

Bacon slicing is handled with a compact arrangement of press, slicer and wrapping machines. Slabs cooled to a temperature of 26° F. are sliced with a heated blade and shingled uniformly. Product is graded three ways at the shingling operation into first grade, "Puritan," second grade, "Gold Point" and third grade, "Wicklow." The selected portions are placed on the central moving belt of a packing table where four girls on each side check-weight. Wrapping is by two Hayssen automatic wrapping machines installed parallel to each other and at right angles to the far end of the wrapping table. As the portions approach the end of the table they are handed off onto moving belts, running across and under the table, to feed the wrapping machines. Leaving the machines the flat packages slide down roller conveyors to drop and stack without other assistance into 12-lb. cartons. Sealing and piling the cartons onto truck flats completes the operation. Assembly of cartons takes place on a machine close to the end of the table.

The new air-conditioned loading dock contains a practical innovation in the installation of metal guards around the lower part of the walls to protect against in-plant



START of the bacon slicing operation. The girl is grading product as it comes at high speed from the slicing machine.



MACHINE wrapping of bacon. Note the roller conveyor in center foreground which brings the flat-wrapped packages directly to the containers in which they are shipped to the retail trade.

truck damage to hard plaster finish. Built to a height of 24 in. above the floor, the guards have a surface of 3/16 in. thick floor plate backed up by 3 in. of concrete tapered at the top for easy cleaning. The area is



NEW ADDITION to the first floor beef cooler. In this room, guards of stainless steel sheets protect the walls from damage should meat trucks carelessly be banged against them.

# This Booklet will

## SAVE YOU MONEY

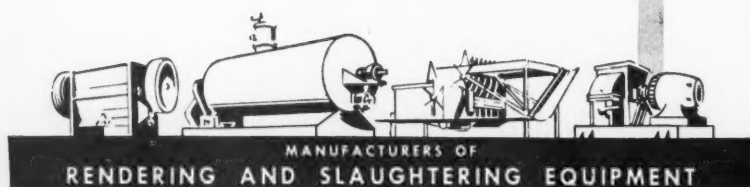


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cooled by Gebhardt ceiling units and is insulated with 2 in. of cork on all sides.

A modern laundry, located in a well-lighted building back of the main plant, does an efficient job of washing all employee clothing, white coats and shrouds. Equipment includes two rotary washers, an extractor, a steam heated dry tumbler, a sewing machine for mending torn garments and two pressing machines. All materials washed are given the same cleaning except for the clothes of garage mechanics which are given additional trisodium phosphate. Standard procedure is to place 60 lbs. dry weight of clothes into a washer; fill with water at a temperature of 140° F.; add 6½ lbs. of Webco soap powder and agitate for 45 minutes. Then the water is dumped and the clothes are given a fast hot rinse followed by a 5-minute cold rinse. Transferred to the extractor the load is spun dry followed by removal to the steam heated tumbler for 45 minutes of drying. White coats, foreman's clothing and caps are pressed. Shrouds and employees' clothes are neatly folded and placed in identifying bins.

In the stockyards all gates have been converted to metal frames pivoted on ball bearings. Built of 2 in. diameter pipe, the gates are supported by 4-in. pipe uprights. The roller bearings are mounted in 1-15/16 in. pillow blocks to provide durable hinges and easy one-finger opening and closing of 6 ft. high gates in lengths up to 18 ft.

In the powerhouse a 317 hp. B and W water-tube boiler generates steam at 115 psi. Fuel is natural gas at 7 psi. A 120 hp. Sterling boiler is held for alternate use. A new 200 ton atmospheric vertical ammonia condenser is being installed.

All mechanical care of trucks and cars, together with lubrication, washing and painting, is done in the company's garage. In delivering over a 700-mile radius, refrigeration of truck bodies by Thermo-King and Cold-mobile is favored.

### Australia Lifts Ban on U. S. Hog Casing Imports

Australia has lifted its quarantine restrictions on hog casing imports from the United States under the following conditions:

Certificates accompanying shipments of hog casings must show that the hogs came from states free of vesicular exanthema for 12 months, that slaughtering and processing were carried out under USDA inspection and that the casings are free from vesicular exanthema.



*{ This page is an actual, unretouched photograph of the Tramp Iron collected by Cesco Sausage Traps from sausage meat just before it entered the sausage casing. }*

These can destroy  
your most precious asset

## CUSTOMER GOOD-WILL

What happens when one of  
your customers bites down on a scrap  
of metal in one of your sausages?

### 1. YOU HEAR ABOUT IT

**THIS IS EASY.** Your insurance attorneys can arrange a satisfactory settlement in case of suits. Your company can make explanations and apologies in case of complaints. The affair can end in a fairly happy manner.

### 2. YOU DON'T HEAR ABOUT IT

**THIS IS DISASTROUS!** You'll never know what hit you. The consumer vows never to buy your product again. The story of the metal scrap is told and re-told . . . always with *your brand name* emphasized. You have started an ill-will chain reaction that can cost you hundreds of customers and nullify years of hard work and thousands of advertising dollars before it ends. And that's just *one* sausage.

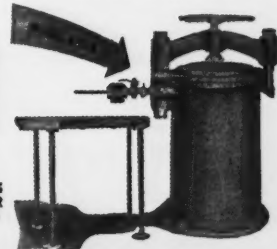
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SOME DEALER TERRITORIES OPEN



## NRA to Adopt Standards for Meat Meal and Meat and Bone Meal in Move Hailed by Feed Manufacturers

The National Renderers Association will adopt standards for meat meal and meat and bone meal to assure greater acceptability of the products by the feed manufacturing industry, Richard B. Mortimer, president, has announced.

The standards approved by the NRA membership (see table) will be recognized and recommended by the nutrition council of the American Feed Manufacturers Association in an effort to develop means of procuring feed materials of uniform quality, he said.

Hailing the standards as "yardsticks of feed quality," Hobart R. Halloran, head of the nutrition council's ingredients committee, said they

### STANDARD MEAT MEAL AND MEAT AND BONE MEAL

Protein as specified  
Fat as specified  
Fiber—maximum 3%  
Ash—not more than 6½ times phosphorus level  
Moisture—5% minimum, 10% maximum  
\*Total digestible matter—minimum 88%  
Screen: 100% to pass U. S. No. 7 Screen or No. 7 Tyler Screen  
At least 98% to pass U. S. No. 10 Screen or No. 9 Tyler Screen  
Color: Preferably golden brown to medium brown  
Odor: Shall have a fresh meaty crackling odor  
Uniformity: Product shall be uniform with respect to composition and grind throughout the lot.  
\*Total digestible matter determined by method of Gehrt, Caldwell and Elmslie, *Agricultural and Food Chemistry Journal*, Volume 3, page 159, February, 1955.  
All other assays according to Official & Tentative Methods of Analysis of the Association of Official Agricultural Chemists, current edition.

will enable ingredient buyers "to select top quality ingredients and for the first time will provide an objective basis for comparison." The specifications, he pointed out, are "equally important to suppliers for they will assist in production of more uniform material and wider acceptance of suppliers' products."

The standards, together with NRA animal protein feeding experiments at colleges throughout the country, Mortimer said, "will do much to upgrade the quality of our product and will help to meet the ever increasing competition of other feed ingredients."

In other moves to broaden markets for products of the rendering industry, the NRA board of directors approved expanded research and sales promotion activities at a recent meeting in Kansas City.

A grant-in-aid to Washington State College, Pullman, for \$6,000 for a two-year period will continue the NRA's present studies on the effect of animal fat fed to steers and sheep. Preliminary data indicate that fat increases the rate of gain and efficiency

of feed conversion in ruminants when incorporated in certain types of rations. The effect of fat digestion and absorption on the digestibility of associated nutrients also will be studied.

A second two-year, \$8,000 grant-in-aid to WSC for the purpose of feeding meat meal to cattle also was approved. Steer fattening rations containing animal fat will be supplemented further with meat meal to determine the effect of meat meal on gains and feed efficiency of steers, digestibility of dry matter, crude fiber and ether extract and activity of rumen microflora.

A \$1,000 grant-in-aid was awarded to the University of Tennessee, Knoxville, to study the value of feather meal and meat meal as protein supplements for growing fattening swine. The board also extended the NRA's present contract with the University of Rhode Island for one year and reviewed preliminary reports from the University of California, University of Delaware and North Carolina State College on animal protein feeding studies.

In addition, the directors made an extensive tour of the facilities of Midwest Research Institute at Kansas City, where the association has a basic research program on tallow and grease, and received a report of the first year's findings.

The NRA will propose to the USDA that two representatives of the rendering industry be sent to Japan for two months to promote better understanding between the two countries regarding specifications and shipping practices for exporting tallow and grease, Mortimer said. This trip would be financed jointly by the USDA and the NRA under provisions of Public Law 480, designed to promote the sale of surplus agricultural commodities abroad.

Next regular meeting of the NRA board of directors was set for June 23-25 on the campus of Washington State College.

### Financial Notes

A 25 per cent stock dividend has been declared by directors of The E. Kahn's Sons Co., Cincinnati. Robert L. Moran, secretary-treasurer, said common shareholders of record April 6 will receive on May 1 one additional share for each four shares held. No fractional shares will be issued, he said. The firm currently has 125,070 shares of common outstanding. All preferred was redeemed last year.

## AMI Launches Big Spring Campaign to Boost Beef

The meat packing industry will advertise and merchandise beef items extensively during the spring cattle run in the next several weeks, the American Meat Institute reports.

Beef eating has made encouraging advancement in recent years, the AMI pointed out, and now averages ¼ lb. a day for the school-age and adult population of the United States.

"While this is progress, it still leaves the nation ranking behind the high-meat-diet countries of the world."

Uruguay, Argentina, Australia and New Zealand all have higher meat consumption rates than the United States, which last year reached the highest in 47 years at 161 lbs.

The Institute added, "Beef consumption itself soared to an all-time record of 81 lbs. per person last year. The increase in production thus far in 1956 indicates a still higher rate."

"The best way to support continued and adequate production is to stimulate greater demand for the product of our farms and ranches. We in the meat industry can do this through promotional efforts in every direction and at the same time perform a notable service to the public by stimulating better nutrition."

The Institute noted that the per capita beef consumption rate was only 54 lbs. in 1940 and as recently as 1951 was but 55 lbs. The 47 per cent increase from 55 to 81 lbs. in five years resulted in a consumption last year of more than 13,000,000,000 lbs., against 8,500,000,000 lbs. in 1951.

Part of this rise in total consumption came from the requirements of an increasing population, the Institute said, but in addition to that there was the per-person beef rise which called for an extra 7,000,000 cattle in 1955.

The "progress report" covering a decade and a half was released in connection with the Institute's spring "big push for beef" campaign, emphasizing that current large supplies make beef one of the nutrition bargains of the day. The AMI noted that beef production in the last year has outstepped, almost month for month, the year-ago volume.

The promotion will draw attention to the budget values of beef, focusing on supermarkets which account for a large percentage of all retail meat sales. More than 12,000 of them are supplied with full-color posters and point-of-sale cards emphasizing beef.

In addition, the Institute will run full-color advertisements in several women's magazines as well as in *Life* and *The Saturday Evening Post*.



## California Legislature Passes Beef Council Bill

The California Beef Council bill has been passed by the California legislature and sent to Governor Goodwin Knight for signature.

Harvey A. McDougal, president of the California Cattlemen's Association, termed the bill "a tremendous step ahead" for the cattlemen's beef promotion program. This is the first time a state legislature has acted to provide means for financing statewide beef promotion.

The bill provides that 10c per head will be collected on all beef cattle and calves sold in the state. The fee will be collected by the hide and brand inspectors at the time of sale.

After signature by the governor, the bill will not become effective until it is ratified at a referendum of beef cattle producers, which is expected to be held early in August. Approval by 65 per cent of those voting will be necessary for ratification.

## President Renews Request For 'Good Farm Bill'

President Eisenhower called upon Congress again this week to enact "a good farm bill" promptly.

He signed two lesser agricultural bills into law, one exempting farmers from paying the federal tax on gasoline used in farm operations and the other expanding efforts to eradicate brucellosis and extending and expanding the school milk program.

Senate-House conferees on the omnibus farm bill were expected to finish their work on the measure late this week before Congress returns April 9 from its Easter recess.

The federal meat grading amendment by Senator Wallace F. Bennett of Utah was eliminated by the conference committee late last week. The amendment, directing the Secretary of Agriculture to initiate a study of the effects of federal meat grading, was opposed by WSMFA, NIMPA, the American National Cattlemen's Association and several other groups on the ground that it was a move to discredit federal grading.

## Kosher Label Law Asked

A public hearing on whether to adopt legislation on the labeling of "Kosher-style" or "Kosher-type" meat has been requested of the Cincinnati city council by C. A. Harrell, city manager. It was suggested earlier that there should be a city ordinance prohibiting such labeling unless the meat products are prepared in accordance with Jewish dietary laws.

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# Kneip Follows Suburban Exodus



SPACIOUS LOADING dock (upper photo) provides efficient product flow. Lower photo shows vertical conveyor which feeds barrels into storage room.

**A** MODERN meat distribution plant is the latest facility constructed by the aggressive and expanding company of E. W. Kneip, Inc., Chicago. Located in Forest Park, a western suburb, the plant buttresses the customer service policy which in 32 years has been instrumental in shaping its growth, from a one retail butcher shop to a large wholesaling and slaughtering organization. The firm operates beef slaughter plants in Elburn, Ill., Omaha, Nebr. and another distribution plant in Chicago's famed Fulton street market.

The new plant site was dictated by the continuing growth of Chicago suburban areas, states Elmer W. Kneip, president. Better delivery

schedules can be maintained for suburban area customers, as relatively dense city traffic does not have to be traversed to arrive at the beginning of the delivery run. Also, management found the space limitations of Fulton street cramping its beef and pork boning operations. It was decided to expand boning operations in the new plant.

The plant features 1) a three-level all brick and concrete building, 2) a planned product put-through, 3) separation of storage and service facilities from the main plant work area, 4) ample dock area for rail and truck product receiving or shipping, and 5) a conveyORIZED arrangement for meat boning.

## Efficient Boning,

## Beef Handling

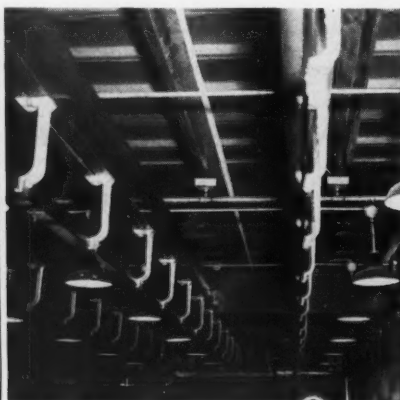
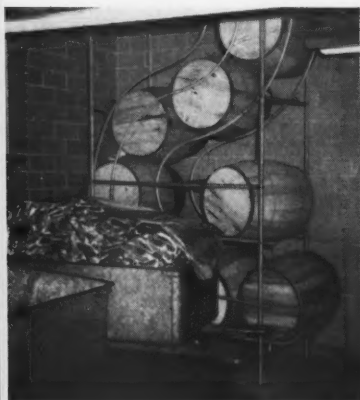
## Operations Serve

## Growing Market

The main sales cooler, boning department, freezer coolers and shipping department are located on the first floor. Employee comfort facilities and dry storage areas are on the second floor. The boiler and engine room are located in the basement.

The main large sales cooler, which can hold up to 1,500 beef quarters, has several interesting features. There are 12 rails in this room which is approximately 110 ft. x 40 ft. To permit easier cutting out of quarters from the rails and facilitate movement, each rail at midpoint has a two-way switch. This technique has immeasurably expedited the movement of quarters within the cooler.

Another feature of the cooler is its



CONSTRUCTION features of modern distribution plant include supply rack which brings barrels from storage room for product loading. Center photo illustrates centralized drainage system under fin coils and anchoring of I-beams in main steel supports. A midway switch system on all-beef rail (right photo) expedites handling of quarters in wholesale cooler.

three-door rail car opening. Quarters are transferred from the car directly to the outside rail which is used for weighing. The ability to spot three refrigerated rail cars at one time lessens dependence on switching service and reduces demurrage charges.

In unloading refrigerated rail cars, the firm uses accordion type shelters made of insulated material which fully enclose the area between the cooler door and the refrigerator car door on three sides. All meats coming into plant are rail scaled.

Carcass quarters for boning move directly to the boning department via the outside rail.

The plant also has a cooler door that permits receiving quarters from the truck dock. While normally all beef product moves out via the shipping cooler, where it is weighed, in heavy shipping periods the meats can move directly from the sales cooler to the truck dock.

The shipping clerk's office located in the shipping room has a window providing full view of the dock.

The sales cooler ceiling is precast cement. Plant management elected to use this material on recommendation of its architects and engineers, Smith, Brubaker & Egan, Chicago. Construction of the plant began late in the year so part of the building clearly

would have to be constructed in cold winter months. The precast roofing is not subject to weather conditions for curing or pouring and lowered overall cost by eliminating need for construction forms. Lighter than poured cement, the precast forms lowered requirements for steel supporting.

The rail system is supported by steel I beams anchored in cross pieces extending to the building frame.

To protect quality of meats in the cooler, Kneip uses a fin type direct expansion coil. Cooler temperatures are held at 35°F. by Minneapolis-Honeywell controls. Fin coils permit holding this lower temperature with no danger of frosting and bloom loss to the upper portions of the quartered meats.

Fins were installed in banks to permit alternate defrosting which materially aids in keeping cooler humidity at the correct percentage. Each fin bank has its own drip pan directly underneath which connects to a central moisture discharge system.

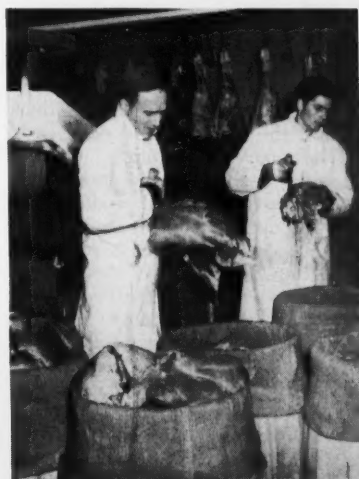
Abutting the main sales cooler is the boning department. Two conveyor boning systems have been furnished and installed by the Globe Co. The boning operation was designed in a straight put-through pattern. As was noted previously, the beef quarters are railed directly from the holding

cooler into the boning department. The rail goes past a Jones Superior breakdown saw equipped with a sliding table top.

Broken primal cuts glide from the table top conveyor to the main stainless steel slat conveyor via chute. One employee, who aids the saw operator, guides the cuts down the chute.

If any of the primal cuts are to be sold bone-in, this assistant places them on a trolley tree and pushes them on the transit rail. On this rail the treed cuts move directly to the shipping room rail scale or back to the main sales cooler.

The beef boning conveyor is approximately 40 ft. long and has eight boning stations, four to each side. Each boning station has a two-man



**BONED BEEF** (top photos) and pork (lower photos) products are funnelled into common order assembly room (center photo on right) for shipment. Beef boning starts with primal band saw breakdown; moves via conveyor to individual boning stations and then to barrel packing station as boned cuts. Pork loins move from storage section to boners and then to back rib separation saw, to product packoff where cartons are wire bound prior to transfer to order assembly. Ready to ship beef cuts move in barrels for order assembly via roller top conveyor. Boned pork is placed on skids for freezer or shipping department.





**ROOMY AISLES** and ample lighting show off beef to best advantage in large carcass holding cooler at Kneip's new suburban plant.

boning table sufficiently large to permit easy movement of larger primal cuts such as rib or chuck. All stations have Globe Grip Strut safety flooring which contributes to the comfort of the boners by protecting them against the chill of the floor.

The conveyor, equipped with a variable speed drive, has two flights—a stainless steel slatted product flight and the upper Neoprene bone flight. The stainless steel flight is at boning table top level. On it the bone-in primal cuts arrive at the boning stations. Boned meats move and discharge at a central packoff station where employees place various cuts in suitable barrel or box containers. Bones are discharged via chuting into steel drums for movement to the renderer's truck at the loading dock.

If meats are to be boxed, boxes assembled at the packoff stations travel via roller top conveyor through a cold storage door to the shipping room. Here product is weighed and machine wire bound. This simple feature lessens the amount of trucking needed in and out of the boning department.

The pork boning conveyor, about 25 ft. in length, has 10 boning stations. Boning stations are continuous aprons. Neoprene belting is used to move the bone-in and bone-out products. The lighter weight of these products permits use of belting rather than stainless steel slatting used on the beef side.

The pork boning operation is conducted on a straight put-through basis. Incoming loins are removed from the trucks or containers in which they arrive and placed at the head of the table which has retainer sides. The operator, who places the green meats on the table, operates the Garrard wire strapping unit. As needed, two butchers at the head of the table place the loins on the conveyor for movement to other butchers. The strip loin, tenderloins and the bones

travel to the end of the conveyor. The loin bone is cut into the back rib and the back bone section. The back ribs are boxed as are the tenders and loin strips. One operator cuts the bones and places product in shipping containers. Another employee scales product and wire straps containers.

The filled boxes are placed on skids for movement into the firm's freezer or shipping department. The aisle space between the two boning conveyors is sufficient to allow easy movement of product into or out of the freezer section or shipping dock.

The freezer proper, which is about 48 ft. x 40 ft., is equipped with a sharp freezer, 20 ft. x 16 ft. The freezer is held at 0° to -10° F. while the sharp freezer is held at -25°. The sharp freezer is used for all products. After it is thoroughly frozen, product is transferred into the holding freezer. In general, it has been found that by moving product directly from boning room into the freezer, both quality and yield are protected. Fast freezing aids retention of flavor-giving juices and better color.

Barrels for the bone-out meats arrive at the boning department by a spiral chute which is charged from the second floor dry storage area. Barrels arrive at this floor via a portable barrel chute at the rear of the plant. Incoming barrels are placed directly from the truck into the lug arms of the conveyor which carry them to the roof. Here they glide down a pipe type chute through a special door into the dry storage area. When required, barrels are sent into the downward spiral chute through an insulated cooler door. The insulated door prevents any appreciable cold air loss from the cooler.

Management is well pleased with the performance of the conveyORIZED boning operations. Improved productivity can be attained from the space used and a more versatile operation is possible.

The boning cooler has a tile wall and is refrigerated with fin type coils. Temperatures are kept at approximately 40° F.

Another plant feature which assures great efficiency and quality workmanship, is fluorescent lighting installed in the boning department. Seven banks of fluorescent lights run the length of the department giving an actual reading of 100 ft. candles at boning stations.

The shipping department has rail, floor and package scales.

A plant office, at the junction of the shipping room and boning department, has Thermopane glass on three sides so supervisory personnel can observe operations in the boning or shipping departments and also note meats being railed out of the main sales cooler.

A Cleaver Brooks package oil-burner boiler for comfort heating and a Sellers immersion heater for wash-up water are located in the basement. The engine room has a Howe compressor providing 40 tons of refrigeration and a booster unit of 12 tons for the freezer and sharp freezer. The refrigeration system was installed by Arctic Engineering Co., Chicago.

Management is proud of its new plant which represents another milestone in its growth through service rendered.

## **Streptococci in Canned Hams Is Symposium Topic**

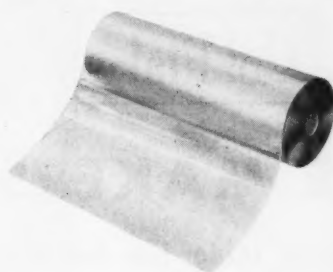
Dr. C. F. Niven, jr., an assistant director and chief of the division of bacteriology of the American Meat Institute Foundation, presented a paper, entitled "Significance of Streptococci in Canned Hams," (in absentia) at the First International Symposium of Food Bacteriology at Lille, France.

Other papers presented at this symposium indicated that the occurrence of streptococci in canned hams presents a serious spoilage problem with European products. Dr. Niven's paper summarized current knowledge concerning this problem in the United States and indicated that it may be less of a problem here.

Dr. Niven also stressed the limited amount of information available on the indigenous microflora of cured meats, including canned hams. At the present time, the American Meat Institute Foundation has a graduate student, Donald Lake, studying some aspects of this problem as part of his thesis research for the department of microbiology, University of Chicago. However, this represents only a limited attack on a problem of considerable importance to processors.



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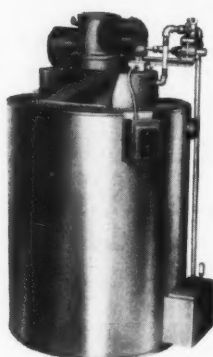
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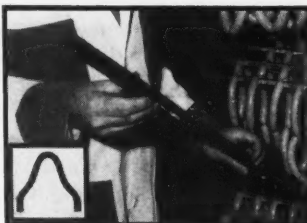
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## Packer Sues Ohio City for Return of Inspection Fees

A suit against the collection of city meat inspection fees in Columbus, Ohio, has been filed in Common Pleas Court by David Davies, Inc., Columbus, which asks the return of \$83,057.19 collected from it by the city from April 1, 1954, to March 1, 1956.

The suit charges that the fees collected "are grossly in excess of the actual cost of the inspections" and says they were "paid involuntarily and under written protest."

A similar action was brought by the firm in 1953 when the fees were collected under a board of health regulation. The regulation was ruled unconstitutional and the fees were refunded.

The Columbus city council then passed an ordinance on March 29, 1954, providing for inspection fees and authorizing the board of health to stop inspection services to any slaughtering concern which failed to pay the fee.

Attorney John L. Davies, jr., an executive of David Davies, Inc., who filed the suit, said that a withdrawal of meat inspection for failure to pay the fees would result in the immediate cessation of the packing company's business. He estimated that his firm pays nearly \$50,000 yearly in inspection fees. The city receives some \$90,000 annually for all inspections.

On other occasions, packing company officials have claimed that the fee amounts to a tax which cannot be passed on to customers since local firms compete with interstate firms that receive free federal inspection.

## Here Are Meetings Leading Up to NRA Convention

Preliminary plans for the 23rd annual convention of the National Renderers Association, to be held October 1-3 at the Hotel Statler, Boston, were made at a recent meeting of the New England Renderers Association.

Joseph Linsey, convention chairman, reported appointments of committees to handle reception, publicity and special events.

Other meetings scheduled in the meantime by regional groups include: Southeastern, April 9, Henry Grady Hotel, Atlanta, Ga.; Pacific Coast, board meeting, April 14, Hotel Statler, Los Angeles; Middle Atlantic, April 25, Baltimore; Allied Eastern, banquet, May 1, New York City; Fourth region, September 21-23, Royal Oak Hotel, Toronto, and Fifth region, September 23-24, Plankinton Hotel, Milwaukee.

# The Meat Trail...

## Vignaux Elected President Of Pacific Coast Jobbers

B. IRV VIGNAUX of Victor Meat Co., Oakland, Calif., has been elected president of the Pacific Coast Meat Jobbers Association, San Francisco, succeeding ARMANDO J. FLOCCINI of Durham Meat Co., San Francisco. Vignaux served as vice president last year.

FRANK FOTENOS of Skipper Meats, Inc., San Francisco, formerly association treasurer, was elected vice president, and RAY LUCE of Luce & Co., San Francisco, was named treasurer. EDWARD J. DOLLARD was re-elected as executive secretary.

Directors for 1956 are: JOSEPH BACCIOCCO, California Meat Co., San Francisco; ROCKY BENNETT, Schweitzer & Co., San Francisco; JOHN CLAUS, Jr., Clauss & Kraus, Inc., Sacramento; WILLIAM DIXON, San Francisco; GEORGE FOTENOS, Fotenos Bros. Meat Co., San Francisco; RENE GUERRA, Tesio Meat Co., Oakland; BYRON HORTON, Meat, Inc., Seattle; and VERN KEENER, Keener's Market, Bothell, Wash.

Also, ED KIEMELE, Ted's Meat Co., Inc., Stockton; MATT KOVICH, Denver Meat Co., San Jose; GEORGIA KUALIS, American Meat Co., San Francisco; R. LUCCHESINI, P. Micheletti Co., San Francisco; GEORGE HORTON, Davison Meat Co., San Francisco; W. W. RYSTOGI, Serv-U-Meat Co., Seattle; Frank Fotenos, Floccini, Luce and Vignaux.

Preparations are well underway for the association's fifth annual convention, set for May 17-20 at the Flamingo Hotel, Las Vegas. GEORGE SHENSON of H. Shenson Meat Co., San Francisco, is convention chairman. The group will leave for Las Vegas from the San Francisco International Airport at 2:15 p.m. Thursday, May 17, aboard a TWA Constellation reserved for the occasion.

## Rose Packing Co., Chicago, Building \$900,000 Plant

Rose Packing Co., Chicago, has begun construction of a \$900,000, one-story plant and office building at 4900 S. Major ave. in that city. W. A. Rose, president, announced. Upon completion of the building early next year, the company will move operations from present quarters at 210 N. Green.

Clearing Industrial District, Inc., Chicago is the architect and builder. WILLIAM R. ROSE, vice president of the pork packing company, did the engineering layout for the plant.



NEW OFFICERS of the North Carolina Meat Packers Association for 1956 are (l. to r.): Lorenz Neuhooff, III, Frosty Morn Meats, Inc., Kinston, secretary; V. H. Bode, sales manager of Carolina Packers, Inc., Smithfield, president, and A. B. Brady, general manager of Chadbourn Packing Co., Chadbourn, treasurer. Not shown is the newly-elected vice president, C. A. Bowman, president of Hickory Packing Co., Inc., Hickory, who was unable to be present. The officers were elected at the association's second annual meeting at the Sir Walter Hotel, Raleigh.

## McCarthy and Kurkowski Are Named Officers of Morrell

Election of two new officers of John Morrell & Co. has been announced by W. W. MCCALLUM, president. They are FRANK E. MCCARTHY, named an assistant vice president of the company, and LLOYD J. KURKOWSKI, assistant controller, who also was elected assistant treasurer.

All other officers of the company were re-elected.

McCarthy, a veteran of some 22 years with the company, is general manager of the firm's provision department. He has held important sales positions with the company since being transferred to Ottumwa in 1948 and was named to his present post last September.

Kurkowski, a certified public accountant, joined the Morrell company in March, 1955, after service with Price Waterhouse & Co. of Chicago, auditors for the Morrell company. Kurkowski will transfer about May 1 to the general offices in Chicago, where he will assume direction of accounting and financial operations there under the general direction of the controller and treasurer.

Other officers elected at the board meeting include G. M. FOSTER, chairman; J. M. FOSTER, R. T. FOSTER, A. CLAUDE MORRELL, H. T. QUINN, C. I. SALL, JOHN BLANKENSHIP and V. A. GIBBS, vice presidents; E. J.

GRIEN, vice president and secretary; C. B. MCCLELLAND, treasurer and assistant secretary, and J. R. HINSEY, controller. Re-elected as assistant vice presidents were L. E. WINNETT, V. M. KLEESPIES, O. F. MATTHEWS, H. W. MOORE and H. F. BELL. S. M. CONDIT was re-elected an assistant secretary.

## Hugh Oburn, Wichita, Gets AMI's 1,576th Gold Emblem

HUGH N. OBUEN, 70, semi-retired as an officer of The Fred Dold and Sons Packing Co., Wichita, Kan., is the recipient of a recognition award for 50 years' service to the meat packing industry. The gold emblem, the 1,576th issued since 1923, was presented on behalf of the American Meat Institute.

Oburn joined Jacob Dold Packing Co., Wichita, in 1904 as a laborer in the dry salt cellar and a year later became cashier in the company's city branch. He became manager of the city market in 1911, had charge of jobbing and city sales during World I, and in 1919 became city branch manager. He held this position until December 15, 1928, when he resigned to become sales manager of the Fred Dold company, a pork and beef processor. Oburn continued as sales manager and vice president until May 28, 1954, when he resigned from these positions and became semi-retired. He was succeeded by his son, WAYNE, who had joined the Dold company in February, 1936.

The elder Oburn has another son, KENNETH, who owns a retail meat market and locker plant in Mulvane, Kan., about 20 miles south of Wichita.

## PLANTS

United Home Dressed Meat Co., Altoona, Pa., is one of the food concerns involved in a proposed stock exchange which will put the meat company under the control of R. C. Williams & Co., old-line wholesale grocery firm in the Bronx, N. Y.

Omaha Meat, formed as a California corporation April 2, marks the merger of two well-known Long Beach, Calif., provisioners, Hale Meat Co. and Pacific Meats, Inc. The new firm plans a sizeable modern plant at 16th and San Francisco sts., Long Beach, with construction to start in about 30 days. Officers of the new firm are: C. LEE HALE, president; DON E. MONTAGUE, vice president, and LEONARD LINDLEY, secretary.



treasurer. The company's new jobbing plant also will handle ship provisioning.

Continuing progress during 1955 has been reported by H. D. METZGER, general manager of Ideal Pork Products, Ltd., Owen Sound, Ont. Each month showed improvement over the same month of 1954, he said, and the 28-year-old firm anticipates another good year in 1956.

The city council of Soda Springs, Ida., has issued a permit to LOREN FOWLER for construction of a modern meat processing plant on S. Main st. in that town.

RAY LUTHER, Luther Packing Co., Atlanta, Nebr., has sold the present site of his slaughterhouse to an auto wrecking firm and plans to build a new packing plant south of Holdrege, Nebr. The main building from Atlanta will be moved to the new location and remodeled to take care of all phases of the business, which now includes a locker plant in Holdrege.

W. L. Harmon and Son, Saluda, S. C., plans to erect a new \$30,000 cement block plant in that town. The firm has been engaged in the wholesale meat business in Saluda for many years.

A small packing plant under construction in Martinez, Ga., is expected to be ready for operation about June 1. The plant will be owned and operated by JAMES R. LEWIS and his brother, PORTER.

## JOBS

BOB AMBACHER, JR., manager of the Armour and Company branch at 917 Noble st., Philadelphia, has been appointed manager of operations for the company in Cuba. ARTHUR C. MOHR, with Armour for 27 years, will succeed him as Philadelphia branch manager. JOHN C. MANAGAN has been named assistant manager of the Philadelphia branch.

Stockholders of Wilson & Co., Inc., Chicago, re-elected three directors for three-year terms at the company's recent annual meeting. They are: JAMES D. COONEY, company president and a director since September, 1953; EDWARD FOSS WILSON, chairman of the board, who has been a director for 23 years, and RAWLEIGH WARNER, chairman of the board of the Pure Oil Co. and a Wilson director for eight years.

J. L. SIMMONS has been named manager of the Swift & Company sales unit in Shreveport, La., succeeding G. R. CATHEY, who has been transferred to New Orleans.

## TRAILMARKS

It was "Founder's Week" April 2-7 for Turvey Packing Co., Blackwell, Okla., celebrating the firm's 33 years in business and the 50th year in the meat industry of its president, SAM H. TURVEY, SR. Goal announced by the company for the week was: "To beat the biggest week we ever had by at least 10 per cent."

JACOB LEVIN, president of Sinai Kosher Sausage Corp., Chicago, will serve as chairman of the meats division of the 1956 Combined Jewish Appeal of Chicago. This year's goal is nearly \$7,000,000 to help finance a world-wide program of relief, immigration and rehabilitation. Levin, a former co-chairman for C.J.A., said that \$1,500,000 of the Chicago Appeal fund will be used for an emergency immigration program to remove 45,000 Jews from strife-torn Morocco and Tunisia and resettle them in Israel this year.

A new profit-sharing pension plan has been established for employees by Zweigart Packing Corp., Pocatello, Ida. DALE D. JONES, company controller, said all profits of the firm in excess of that required for expansion will be allocated to a trust fund. After

15 years with the company, an employee may draw the balance of his account in any manner he wishes or leave the money in the account until he retires. Jones said 41 of Zweigart's 53 employees will qualify for the current year's allocation, which will average \$500 per person, and the others will qualify if they remain with the firm at least one year. The plan was drawn up at the request of FRED A. ZWIGART, president; EMIL ZWIGART, vice president, and Mrs. ALBERTA RISTOW, secretary-treasurer.

JOHN E. WILSON of Packinghouse By-Products Co., Chicago, is observing his 50th anniversary in the meat industry. He began with Swift & Company in 1906, then served with Wilson & Co., Inc., and later was associated with some meat wholesalers before joining the Chicago brokerage company five years ago.

A group of U. S. meat packers will visit the German meat packers' exhibition in Hanover, Germany, June 10-17, and also will observe operations at a number of German plants during a trip arranged by C. E. DIPPEL of C. E. Dippel & Co., Inc., New York City, supplier of packinghouse machinery. The group will be limited to about 25, with 15 already pledged



GOING PLACES in Arkansas, the Arkansas Independent Meat Packers Association also is making itself known outside that state through combined efforts of members to advance the industry. Among the joint ventures that have attracted favorable attention was the special flight made by an AIMPA delegation (above) to the regional meeting at Houston of the Southwestern division, National Independent Meat Packers Association. Newspaper photographers and television cameramen covered the takeoff from Adams Field at Little Rock. Chris E. Finkbeiner, president of Little Rock Packing Co., is president of both AIMPA and NIMPA. The state association, long a dormant group which met once or twice a year when members felt like it, has come to life during the past year and is growing fast. Meetings are held monthly, with programs designed to inform packers of trends in marketing, legislation, farmer-stockmen cooperative programs, university extension programs, food and drug control problems, wage and hour provisions, company credit unions, etc. The Houston trip is only the beginning of Arkansas' participation in the national meat picture, Finkbeiner said, adding, "Arkansas packers are going to join with fellow independents throughout the nation in developing local quality and local pride in local brands."



to go, he said. They will leave by Lufthansa Super Constellation from Idlewild Airport June 2 and arrive at Duesseldorf the following day, when they will begin inspecting plants en route to Hanover. Transportation and first class hotel accommodations are being arranged by the New York office of Lufthansa and will cost an estimated total of \$1,100 to \$1,200.

SAMUEL SILVERBERG, president of Philadelphia Dressed Beef Co., Philadelphia, has been named chairman of the meat trades in the food trades division of the 1956 Allied Jewish Appeal campaign.

JACK GOOD, purchasing agent and assistant plant superintendent, Union Packing Co., Los Angeles, has returned after a five-week tour of Panama, San Salvador and the West Indies. Good was accompanied by his wife, ROSEMARY, sister of Union's president, ADOLPH MILLER.

FRANK T. WHALEY, who was in charge of beef sales at the Swift & Company plant in Saginaw, Mich., for 32 years, retired recently. He directed sales of more than 100,000 tons of beef during his career.

ISADORE FORMAN, head of Formost Kosher Sausage Co., Philadelphia, is a patient in the northern division of the Albert Einstein Medical Center. He was stricken suddenly.

ALBERT KOEGEL, founder and president of A. Koegel & Co., Flint, Mich., and Mrs. KOEGEL have pledged \$25,000 toward Flint's college and cultural development fund to help establish a four-year college program in that city. The meat processing and sausage firm was established by Koegel in 1916. His son, ALBERT, JR., is vice president.

For the third time and the second consecutive year, employees of Union Packing Co., Calgary, Alta., have won a shield awarded by the Alberta

Workmen's Compensation Board for the lowest accident frequency rate among Alberta meat packing plants during 1955. The plant, a division of Swift-Canadian Co., Ltd., had an accident frequency rate of only 3.71 per 1,000,000 man-hours worked.

TOM PREWITT, a foreman in the beef kill at Geo. A. Hormel & Co., Austin, has been elected president of the Austin Junior Chamber of Commerce. He served as first vice president last year.

Some 300 representatives of the livestock and meat industry attended the 25th anniversary party of the Port City Stockyards, Houston, Tex., recently. A plaque was presented to J. W. SARTWELL, president and one of the founders of the stockyards.

Honorary life membership in the American Institute of Chemists has been presented to Dr. ROY C. NEWTON, vice president in charge of research, Swift & Company, Chicago. Dr. LLOYD A. HALL, director of research, Griffith Laboratories, made the award at a recent meeting of the Chicago chapter.

## DEATHS

ZYGMUNT B. KOWALSKI, 69, founder and president of Kowalski Sausage Co., Detroit, died recently after a long illness. He established the sausage firm 35 years ago. Kowalski was active in the Polish Aid Society, Polish National Relief Fund and several other Polish charitable organizations. Survivors include the widow, AGNES; a son, STEPHEN Z., who is general manager of the firm, and two daughters, Mrs. ROSE WORIZNAK and Mrs. HELEN SQUIRES.

FRANK KOHRS, 80, president of Kohrs Cold Storage Co., Davenport, and an official for more than half a century in the former Kohrs Packing Co. of Davenport, died recently at

the home of his son, FRANK, JR., in Fort Lauderdale, Fla. Kohrs was the son of HENRY KOHRS, who immigrated to Davenport from Germany in 1852 and founded Kohrs Packing Co., which was sold a number of years ago to Oscar Mayer & Co.

JOHN C. WEIGLE, 77, former president of West St. Louis Meat Co., St. Louis, died recently after a long illness. He entered the meat industry 60 years ago with the old St. Louis Dressed Beef Co. and founded his own wholesale meat firm in 1923, serving as president until 1948, when his son, EDWARD M., succeeded him.



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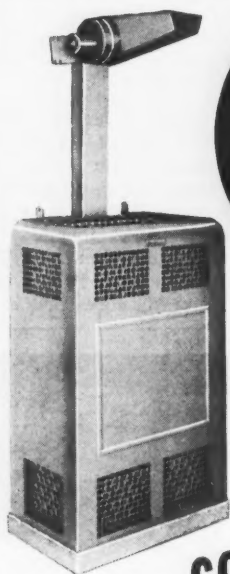
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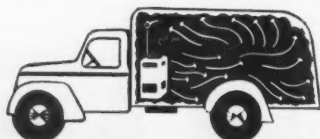
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## Literature

**Efficiency Survey Results (NL 152):** Details on savings effected as a result of meat plant surveys of equipment and operations are available in a booklet.

**Piping for Corrosive Liquids (NL 153):** An illustrated pamphlet shows piping and fittings for use in process industries to convey high-corrosive, moderate-temperature liquids. Tables containing physical properties and chemical resistance to reagents, pipe dimensions and fittings with maximum recommended working pressures are included.

**Low Pressure Vacuum Pumps (NL 154):** Condensing and non-condensing two-stage steam jet vacuum pumps are illustrated in a 12-page bulletin. Applications, features of the apparatus, construction materials and operating instructions are included.

**Heat and Sound Insulation (NL 155):** Use of glass fiber insulation for heat control and sound absorption is described in a four-page folder. Performance and conductivity charts, applications and air duct installations are covered.

**Solving Humidity Problems (NL 156):** Advantages of dehumidifying equipment which is said to eliminate frost, stop condensation, reduce product damage, cut fuel and power requirements, etc., are discussed in an 18-page booklet. Two psychrometric charts, one showing subfreezing temperature ranges and the other above-freezing temperatures, illustrate dehumidifying properties of the unit. A diagram shows how the unit works.

**Measuring Temperatures (NL 157):** A thermometer with a three- or five-in. dial and temperature ranges of minus 40° to plus 750° F. is illustrated and described in a four-page pamphlet. A schematic drawing of the 5-in. dial thermometer shows construction features. Waterproof, the thermometer is not affected by ambient temperature and is suitable for use in pipe lines, hot water tanks, storage tanks, ovens, food cookers, sterilizers, etc.

**Solving Insulation Problems (NL 166):** An illustrated spiral-bound report on five insulation case studies in the meat packing industry explains installation procedures, insulation thicknesses used and results obtained. The report states the problem, application and benefits in specific plants.

**Rendering Melter (NL 158):** A four-page folder lists 10 construction features of a horizontal melter and contains a schematic drawing of the unit to illustrate dimensions. The folder also contains a specifications chart.

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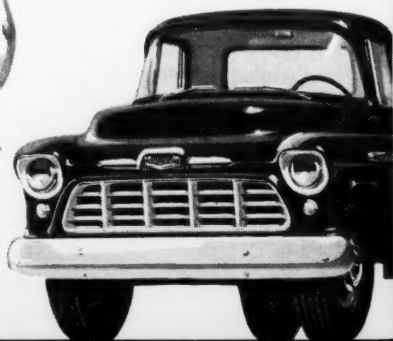
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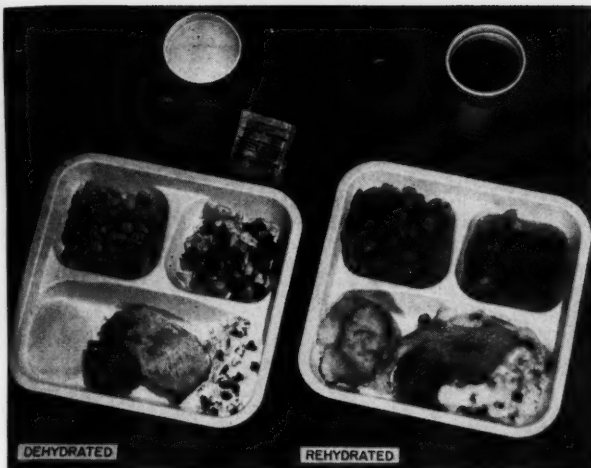
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# QM Scouts New Frontiers in Meat Preservation



HOT WATER added to dehydrated foods results in appetizing meal.

**I**RRADIATION and dehydration were the two exploratory food processing techniques reviewed at an open house held by the QM Food & Container Institute, Chicago. The guests ate a luncheon, complete from fruit juice to apple crisp dessert, prepared from reconstituted dehydrated foods which have crashed through the barrier—the refusal of military personnel to eat foods which differ too greatly from the ones they are accustomed to eating—to acceptability. Comments of guests confirmed palatability of all the items eaten. They also saw samples of irradiated foods which, from visual inspection, appeared to be in sound condition after several months of storage at room temperatures. Organoleptic values of irradiated foods were not determined.

Col. J. D. Peterman, commandant, QMF & CI, reported on feeding problems confronting the military with the advent of atomic weapons. Need to preserve fresh foods at advance areas, where refrigeration facilities are lacking, underlies the military's interest in irradiated foods, he said. Aerial de-

livery for supplying combat troops fighting in small groups or in remote places is part of the same logistic problem. Peterman emphasized that the Institute's work was a joint effort with the food and packaging industries. He complimented the Research and Development Associates and the 40 odd industry advisory committees for furnishing knowledge on manufacturing methods and conducting pilot plant tests on developed products. These groups tap the knowledge and facilities of a large segment of the food industry in helping to solve military feeding problems.

Capt. Reuben Pomerantz, radiation sterilization officer, QMF & CI, described some of the goals, limitations and specific attainments in food irradiation. While the principles of food irradiation are not new, the potential of using radiation as a food preservative has increased since World War II. After reviewing some of the more common sources of radiation energy, he said the principle objective of the Institute's radiation research was development of commercial sterilized foods that can be stored without re-

frigeration for a long period. To date, to attain this sterilization, rep (unit dosage of radiation energy) dosages have been used which affect color, flavor or texture. However, certain items, such as pork, pork sausage, bacon, beef liver, have been able to withstand these high sterilization levels without deleterious effects. Pomerantz stated. In some cases, subsequent storage mitigates the original undesirable changes.

On the other hand, a relatively low ratio pasteurization treatment can be given to many foods without altering their acceptability. Such a process utilizes two to 10 per cent of the dosage and reduces population of microorganisms 90 to 99 per cent. By use of post irradiation refrigeration, which inhibits growth of residual microorganisms, shelf life of product can be extended fivefold. Low dosage radiation has freed grains from insects and inhibited potato and onion sprouting.

The offices of the Surgeon General and the Food and Drug Administration currently are conducting tests to determine the effects, if any, in feed-



QM FOOD SCIENTISTS and guests participate in an informal question and answer session after completing a tour of the Chicago research facilities.



CAPT. R. POMERANTZ, Edward F. Williams and Virgil O. Wodicka of the QM Corps examine irradiated beef. Photo on right shows J. Blair and Dr. E. Turner (at right of table) explaining dehydrated meat dishes to two of the guests.





**CAPT. B. JOHNSON**, provisions supply officer, U.S. Navy, anticipates good eating at luncheon of dehydrated food products.

ing irradiated foods in large amounts over long periods. The subacute and chronic animal feeding and human metabolic studies have been underway for some 18 months and, to date, there is no concrete evidence of toxic effects, stated Pomerantz. Furthermore, the program's first long term feeding project is now underway on a product receiving a dose of 15,000 rep.

In concluding, he noted that radiation sterilization, which costs a fraction of a cent to 10 cents per lb., might have some application within the next few years. However, pasteurization of foods by this technique still has to vault the test of acceptability. This problem will require considerable research in the future.

While the concept of atomic warfare includes the element of dispersion to make targets hard to hit, it also increases feeding problems, stated Virgil Wodicka, associate director, development and applications engineering, food laboratories, QMF & CI. Complicating military feeding problems are the following factors:

1. Men will not eat what they do not like. They will eat enough to avoid starvation, but no more.
2. They like food which resembles what they got at home.
3. Many foods are palatable only when hot or at least warm.
4. For supply efficiency foods should be nonperishable, easy to fix, and highly acceptable.

From the military point of view dehydrated foods have the advantage of being stable at high temperatures which frequently are unavoidable and not freezing at low temperatures. They generally average a space saving up to 10 per cent. The exception is meat products. The weight saving resulting directly from the dehydra-

tion is seldom less than 50 per cent and in some cases nears 90.

While beans, potatoes, fruit and precooked breakfast cereals were among the first to be dehydrated, the scope is being extended.

Dehydrated corned beef was used in rations during World War II, but its use was discontinued because of inadequate shelf life. More recent work shows that the browning reaction which caused this product to become unpalatable can be suppressed if moisture content is reduced. By using high vacuum to achieve lower moisture without damage to product, ground beef, frankfurters, poultry and sea foods have been successfully dried and stored after cooking. These foods are ready to eat 15 min. after adding boiling water. Other meat



**COL. J. D. PETERMAN**, commandant, QMF & CI, expressed appreciation to the food and allied industries and trade press in his opening address to guests.

products dehydrated as ration components are chili con carne with beans, and meat and noodles with tomato sauce.

All dehydrated foods which now include vegetables and desserts simply require addition of boiling water to reconstitute them.

To avoid monotony the number of items which are to be prepared in dehydrated form is being expanded, stated Wodicka.

Guests were taken on a tour of the QMF & CI research laboratories. They saw some of the dehydrated foods prepared by the animal products division. Pork and beef on display had the touch, feel and weight of a honey-combed product. Irradiated samples of frankfurters and hamburger meat were on display along with nontreated controls. Both products had been kept at room temperatures. The irradiated products had good appearance and color while the controls had lost color and showed marked signs of deterioration.

After the tour, guests ate a luncheon of dehydrated foods. Main dishes were Swiss steak and breaded pork chops. In taste, appearance and texture the meats approximated their fresh counterparts. The vegetables, lima beans, potatoes and fruit salad also were dehydrated.

E. F. Williams, chief, methods standards and evaluation branch, QMF & CI, reviewed advancements made in aerial delivery of foods. Initial studies and large scale attempts at using aerial delivery were made in World War II with fair results.

While the science and practice of aerial food delivery is undergoing tests at various army installations, universities and research centers, real progress has been made in the past year. Using a honeycomb kraft paper cushioning material and a newly developed parachute, a load of approximately 2,100 net lbs. can be dropped in a predictable target area at a descent rate of 75 ft. per second. The new extraction type chute is made of horizontal ribbons rather than solid cloth and assures landing of the load on its cushioned base. In dropping a load of canned C rations from a height of 1,500 ft. damage to cans will be a slight dent in from 0 to 5 cans in a 2,000-can load. Williams stated research will further lower the cost of aerial delivery and improve efficiency.

While the function of the Institute is the development of foods for the military, the knowledge gained and the techniques developed jointly with industry ultimately help the consuming public, Dr. D. K. Tressler, scientific director, QMF&CI, said in concluding the open house program.



# Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



GROUND BEEF will be boosted by a dairy products firm in a nationwide advertising campaign being launched by Carnation Co., Los Angeles. Timed to tie in with the AML's beef promotion, the campaign will be aimed at popularizing "hamburgers-on-a-stick" and two other special ground beef recipes prepared with Carnation's evaporated milk. In photo, Henry C. Arnest (left), general sales manager of Carnation, shows some of the available point-of-sale material to Nat Cummings, co-owner of several Los Angeles supermarkets. Consumer magazines, television, radio and newspapers also will be used in the promotion.



THIS GIANT talking doll in the shape of a wiener is used by Luer Packing Co., Los Angeles, to help build brand preference at the point of purchase. Custom-built unit, featuring animation and a magnetic tape voice to attract attention and increase sales, stands on top shelf of display case containing Luer products. Supplier of "Speaky" animated display unit is Ad Sales, Whittier, Calif.



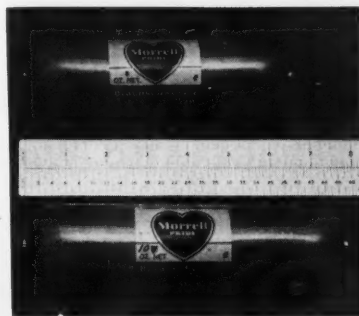
HOT DISH MAT featuring antique motor car designs on a baked enamel surface is being offered as a consumer premium by Wilson & Co., Inc., Chicago, to promote Jane Wilson Pan Pac pre-cooked foods. Mat is 25c with proof of purchase of either Swiss or Salisbury steaks.



SALUTING THE sheep industry, which chose Denver for launching its national "Lamb's Your Meat" advertising campaign, TWA served broiled Prime lamb chops with mint for its first passenger meal when the airline inaugurated flight service through Denver. Photo shows Hans Marti (foreground), food superintendent of Sky Chefs, Inc., and John Strate, the caterer's flight kitchen superintendent, readying components of the lamb meal at Stapleton Airfield.



THIS ALUMINUM foil wrapped package is one of the new line of frozen meat cuts being marketed by Swift & Company, Chicago. Aluminum foil, an air-tight wrapping material, offers both packaging protection and vision appeal, which can be enhanced by full-color printing. Swift wraps feature full-color pictures of the meats. Packaging material for full line is supplied by leading foil producers, including Aluminum Co. of America, and printed for Swift by several of the country's converters, who laminate the foil to paper and print the full-color illustration on it. Overwrap on Loin Luncheon Steaks shown in photo was printed on Alcoa Wrap by Milprint, Inc.



NEW, LARGER package has been adopted by John Morrell & Co. for Morrell Pride Braunschweiger, following a study which revealed that the housewife with her larger family now looks for somewhat larger units when purchasing packaged products. New 10-oz. package sells at same price as brands of comparable quality in 8-oz. pack.



Hoffman Bros. Packing Co., Los Angeles, has recently adopted this Mullinix Peek-a-Boo package for its sliced bacon.

# STORE with CITY PRODUCTS



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| 3. DECATUR, ILL.<br>POLAR SERVICE COMPANY                    | 11. ST. LOUIS, MO.<br>FEDERAL COLD STORAGE CO.                                  |
| 4. GALVESTON, TEXAS<br>GALVESTON ICE AND COLD STORAGE CO.    | 12. ST. LOUIS, MO.<br>MOUND CITY ICE & COLD STORAGE CO.                         |
| 5. HORNELL, N. Y.<br>CITY PRODUCTS CORPORATION               | 13. SIOUX CITY, IOWA<br>FRANK PILLEY & SONS, INC.                               |
| 6. JERSEY CITY, N. J.<br>SEABOARD TERMINAL & REFRIG. CO.     | 14. SPRINGFIELD, MO.<br>SPRINGFIELD ICE & REFRIGERATING CO.<br>(Two Warehouses) |
| 7. KANSAS CITY, KANS.<br>FEDERAL COLD STORAGE CO.            | 15. TUCSON, ARIZONA<br>ARIZONA ICE & COLD STORAGE CO.                           |
| 8. NATIONAL STOCK YARDS, ILL.<br>NORTH AMERICAN COLD STORAGE | 16. TULSA, OKLA.<br>TULSA COLD STORAGE CO.                                      |



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# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Down; 6% Above 1955

The slowdown in livestock marketing and slaughter operations in the holiday week retarded further the lackadaisical nature of such activities of the past few weeks. Cutbacks in slaughter of individual classes of animals was not large, but enough to reduce by 3 per cent total output of meat to 379,000,000 lbs. from 391,000,000 lbs. the week before. The larger slaughter of cattle and hogs was enough to show a 6 per cent increase over last year's total production of 357,000,000 lbs. for the corresponding week. Cattle slaughter, off a shade from the previous week, was 3 per cent above a year ago, while that of hogs was off 4 per cent for the week, but 17 per cent larger than last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF				PORK (Excl. lard)	
Week ended	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
Mar. 31, 1956	339	188.1	1,238	162.7	
Mar. 24, 1956	341	191.0	1,291	169.6	
Apr. 2, 1955	330	178.1	1,062	149.6	

VEAL				LAMB AND MUTTON		TOTAL MEAT PROD.
Week ended	Number	Production Mil. lbs.	Number	Production Mil. lbs.	Mil. lbs.	
Mar. 31, 1956	145	15.2	273	13.4	379	
Mar. 24, 1956	150	15.8	289	14.2	391	
Apr. 2, 1955	152	16.0	272	13.3	357	

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 349,561.

1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
	Live	Dressed		Live	Dressed
Mar. 31, 1956	1,005	555		231	131
Mar. 24, 1956	1,010	560		231	131
Apr. 2, 1955	966	540		243	141

CALVES			SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Mar. 31, 1956	190	105	105	49	14.7	42.1
Mar. 24, 1956	190	105	104	49	14.3	42.6
Apr. 2, 1955	189	105	106	49	14.7	37.9

### SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in February, 1956 with comparisons, as reported by the U. S. Department of Agriculture (00's omitted in month totals):

State	Cattle '55 '54	Calves '55 '54	Hogs '55 '54	Sheep '55 '54
Ala. ....	16.0 19.0	7.2 8.5	65.3 70.0	.. 0.1
Fla. ....	31.0 38.0	8.7 8.2	67.0 48.0	.. 0.1
Ga. ....	36.0 41.0	10.0 12.1	164.0 156.0	.. 0.1
Totals ..	83.0 98.0	25.9 28.8	296.0 274.0	.. 0.3
Jan.-Feb. 1956 ...	175,000	56,000	653,000	300
Jan.-Feb. 1955 ...	191,000	56,000	563,000	400

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

### FEB. MEAT GRADING

Meat and meat products graded and certified by the U. S. Department of Agriculture in February, with comparisons ("000" omitted):

	Feb. 1956	Jan. 1956	Feb. 1955
Beef .....	562,778	601,587	416,068
Veal and calf .....	16,542	18,368	16,954
Lamb, yearling and mutton .....	22,557	23,083	20,508
Totals .....	601,877	643,038	454,130
All other meats and lard .....	12,761	14,618	14,794
Grand totals .....	614,638	657,656	468,924

### ST LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on March 31, 1956 totaled 15,065,214 lbs. of pork meats compared with 13,594,461 lbs. at the close of February and 16,743,689 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 7,193,050 lbs. compared with 6,407,588 lbs. a month before and 5,721,586 lbs. a year earlier. March 31 pork stocks were about 21 per cent below the five-year average of 18,314,514 lbs. Area hog slaughter was 441,471 head, the largest number on record and compared with 374,058 in February and 353,239 a year ago.

### Meat Index Continues Rise

The wholesale price index on meats advanced for the second straight week, rising to 73.8 in the week ended March 27 from 72.4 the week before, according to the Bureau of Labor Statistics. The average primary market price index, in advancing to 112.9, was at its highest of the year and 2.9 per cent higher than a year ago, while the index on meats was still considerably below the 80.5 of a year earlier.

### AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 319,300,000 lbs. on March 31. This represented a 7 per cent decrease from 344,200,000 lbs. on March 17 and a decrease of 17 per cent from the 386,700,000 lbs. on April 2, 1955. Lard stocks totaled 103,600,000 lbs., compared with 106,900,000 lbs., two weeks before and 82,300,000 lbs. about a year earlier.

	Mar. 31 stocks as Percentage of Inventories on Mar. 31 1956	Apr. 2 1955
HAMS:		
Cured, S.P.-D.C. ....	62	76
Frozen for cure, S.P.-D.C. ....	83	46
Total hams .....	70	58
PICNICS:		
Cured, S.P.-D.C. ....	90	46
Frozen for cure, S.P.-D.C. ....	103	72
Total picnics .....	109	65
BELLIES:		
Cured, D.S. ....	95	75
Frozen for cure, D.S. ....	112	49
Cured, S.P.-D.C. ....	90	46
Frozen for cure, S.P.-D.C. ....	105	105
OTHER CURED MEATS:		
Cured & in cure .....	99	75
Frozen for cure .....	101	66
Total other .....	100	70
FAT BACKS:		
Cured, D.S. ....	100	78
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Totals ..	98	96

### CHICAGO PROVISION STOCKS

Lard inventories in Chicago on March 31 amounted to 64,258,379 lbs., according to the Chicago Board of Trade. This was a new high in a long time, about 35 per cent larger than the 47,555,440 lbs. in storage on February 29, and more than triple the 18,159,915 lbs. in storage a year earlier. Total meat stocks were 29,216,161, 36,180,319 and 47,080,480 lbs. for the three dates, respectively. Chicago provisions stocks by dates appear below as follows:

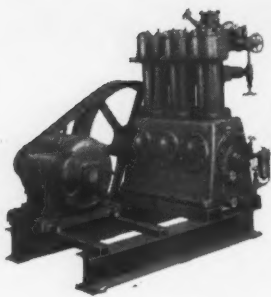
	Mar. 31 '56 lbs.	Feb. 29 '56 lbs.	Mar. 31 '55 lbs.
All Bld. Pork .....	1,275	705	1,184
P.S. Lard (a) .....	48,793,551	6,278,400	11,876,866
P.S. Lard (b) .....	.....	40,000	.....
Dry Rendered Lard (a) .....	11,829,630	8,250,031	3,442,782
Dry Rendered Lard (b) .....	.....	.....	190,448
Other Lard .....	3,635,208	2,987,000	2,070,819
TOTAL LARD .....	64,258,379	47,555,440	18,159,915
D.S. Cl. Bellies (cont.) .....	.....	.....	5,600
D.S. Cl. Bellies (other) .....	2,282,734	2,164,590	3,241,337
TOTAL D.S. CL. BELLIES .....	2,282,734	2,164,590	3,246,937
D.S. Fat Backs .....	608,549	589,026	1,193,975
S.P. Reg. Hams .....	748,224	897,283	385,368
S.P. Skinned Hams .....	5,936,080	10,905,400	11,763,661
S.P. Bellies .....	8,097,224	9,654,971	14,477,251
S.P. Picnics, Bost. butts, Shoulders .....	4,810,766	4,810,754	7,844,004
Other Meat Cuts .....	6,732,584	7,198,286	8,210,284
TOTAL ALL MEATS .....	29,216,161	36,180,319	47,080,480

(a) Made since Oct. 1, 1955.

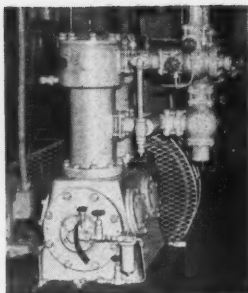
(b) Made previous to Oct. 1, 1955.

The above figures cover all meats in storage including holdings by the government.





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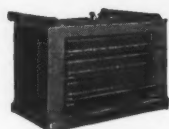
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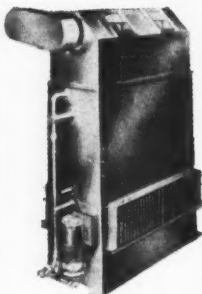
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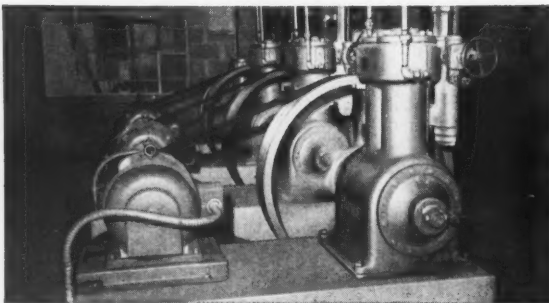


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# PROCESSED MEATS . . . SUPPLIES

## U.S. Livestock, Meat Exports In 1955 Worth \$316,000,000; Imports Value \$241,000,000

United States exports of livestock, meat and meat products in 1955 were valued at \$316,000,000 by the Foreign Agricultural Service. Our imports of such commodities were given a much smaller value of \$241,000,000. On the exports side, tallow and greases topped the list with a valuation of \$112,000,000, followed by lard worth \$76,000,000 and hides and skins worth \$58,500,000. On the other hand, the U. S. bought \$107,600,000 worth of pork (mostly canned hams and shoulders) from the outside, \$52,400,000 worth of hides and skins and \$35,600,000 worth of beef and veal.

Our foreign trade in pork and pork products was mostly imports, as this country exported last year only \$17,100,000 worth. U. S. exports of hides and skins were valued at about \$6,200,000 more than our imports of such items, most of which were of the kinds not produced here in quantity. Our beef and veal imports were valued at \$35,600,000 against imports of \$10,800,000, most of which came canned from South America.

Valuation of U. S. variety meats (offal) exports was \$13,200,000, with no comparable commodities imported. The U. S. imported \$13,100,000 worth of various casings against an export valuation of \$8,500,000 in sausage casings. Valued at \$4,100,000, our exports of processed meats were worth \$2,000,000 more than our imports of such items. The U. S. imported \$200,000 worth of tallow and greases.

Prices of U. S. pork products and of some variety meats are highly competitive on most foreign markets, yet our pork is barred from many countries supposedly due to the occurrence of some hog diseases here.

A broad demand exists in this country for many foreign meat specialty items for which buyers are willing to pay a premium price, despite the prevalence of abundant supplies of fresh domestic meats. This trade goes far in supplying some foreign countries with dollar exchange with which to buy other U. S. products, FAS pointed out.

## USDA Eases Pork Buying As Hog Market Prices Improve

The government reported that its pork-buying program was eased last week with the strengthening of the hog market.

An Agriculture Department report also hinted the administration would continue tapering off the program if hog markets remained strong.

Purchases under the program to bolster hog prices, dropped to 3,775,050 lbs. of canned pork products last week.

The department will continue to consider bids by meat packers and processors, it indicated, but future purchases will depend "on market developments."

It said there has been "marked improvement in hog prices and a seasonal downtrend in hog marketing" in recent weeks. During the last month, hog prices advanced up to \$3 per cwt. at major midwestern markets.

## Imports Comprise Smaller Portion of U.K. Meat Needs

The United Kingdom is becoming less dependent on imported meats. In the year ended September 30, 1955, meat imports totaled 2,700,000,000 lbs., or 41.5 per cent of domestic requirements, compared with 2,600,000,000 lbs., or 42 per cent, in the preceding 12-month period. In the calendar year 1938, U. K. meat imports of 3,400,000,000 lbs. represented 55 per cent of its domestic requirements.

The total production and supply of meat has increased. However, reduced imports and an increasing population have lowered per capita consumption of meat. For the first 11 months of 1955 Britain's per capita meat consumption was 124.7 lbs., compared with 129.6 lbs. in 1938. Domestic meat production in 1955 was up 36 per cent from prewar, while imports declined 21 per cent.

In the year ended September 30, 1955 the U. K. imported 340,000,000 lbs. of canned meat. In the preceding year 349,000,000 lbs. of canned meat were imported. Bacon and ham production reached 560,000,000 lbs. during the year.

## Only Spring Lamb At Safeway

Safeway Stores, during the week, ended March 24 sold all old crop dressed lambs and plans to sell spring lamb at all its stores from Tulare County, Calif., in the south to the Oregon line in the north and as far east as Lovelock, Nev.

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	40
Pork sausage, bulk	23 @ 29½
Pork sausage, sheep cas.	45 @ 48
1-lb. pkg.	40 @ 46
5-6-lb. pkg.	47½ @ 56
Frankfurters, sheep cas.	40
Frankfurters, skinless	39 @ 42
Bologna (ring)	33 @ 33½
Bologna, artificial cas.	40 @ 46
Smoked liver, hog bungs	40 @ 46
Smoked liver, art. cas.	36 @ 37
New Eng. lunch, spec.	32 @ 61
Polish sausage, smoked	50 @ 54
Tongue and Blood	42½ @ 48
Olive loaf	41 @ 44½
Pepper loaf	47½ @ 55
Pickle & Pimento loaf	40 @ 40½

### SEEDS AND HERBS

(L.C.I. prices)

Whole	Ground
for sausage	
Caraway seed	25 30
Cominos seed	29 34
Mustard seed,	
fancy	23
Yellow American	17
Oregano	34
Coriander	
Morocco, No. 1	20 24
Marjoram	
French	55 60
Sage, Dalmatian,	
No. 1	58 66

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	85 @ 88
Thuringer	45 @ 48
Farmer	64 @ 71
Holsteiner	70 @ 73
B. C. Salami	75 @ 78
Pepperoni	65 @ 69
Genoa style salami, ch.	90 @ 93
Cooked Salami	40 @ 44
Sicilian	81 @ 84
Goteborg	68 @ 71
Mortadella	48 @ 51

### SPICES

(Basis, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.00	1.09
Best	1.07	1.19
Chili Powder	47	
Chili Pepper	41	
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	81	88
Mace, fancy, Banda	3.25	3.59
West Indies	3.40	
East Indies	3.00	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	88	
Paprika, Spanish	51	
Pepper, cayenne	54	
Pepper:		
Red, No. 1	54	
White	51	54
Black	43	54

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

#### Beef Casings:

##### Rounds—

Export, nar., 32/35	1.10 @ 1.35
mm.	90 @ 1.05
Export, med., 35/38	1.10 @ 1.50
Export, wide, 40/44	1.30 @ 1.65
Export, jumbo, 44/up.	2.00 @ 2.40
Domestic, regular	70 @ 75
Domestic, wide	80 @ 1.00
No. 1 weasands	
24 in. up	12 @ 16
No. 2 weas., 22 in. up.	9 @ 13

##### Middles—

Sewing, 1½ @ 2½ in.	1.25 @ 1.65
Select, wide, 2 @ 2½ in.	1.75 @ 2.00
Extra select,	
2½ @ 2½ in.	2.25 @ 2.50
Bungs, exp. No. 1	25 @ 34
Bungs, domestic	18 @ 25
Dried or salt bladders,	
piece:	
8-10 in. wide, flat	9 @ 11
10-12 in. wide, flat	9 @ 11
12-15 in. wide, flat	15 @ 18

##### Pork Casings:

Extra narrow, 29 mm.	
and down	4.00 @ 4.35
Narrow,	
29 @ 32 mm.	3.70 @ 4.15
Medium,	
32 @ 35 mm.	2.30 @ 2.60
Spec. medium,	
35 @ 38 mm.	1.75 @ 1.90

### Hog Bungs—

Sow	54 @ 60
Export, 34 in. cut	45 @ 52
Large prime, 34 in.	34 @ 36
Med. prime, 34 in. cut.	25 @ 27
Small prime	16 @ 20
Middles, 1 per set,	
cap off	55 @ 60

### Sheep Casings (per hank):

26/28 mm.	5.75 @ 6.00
24/26 mm.	5.50 @ 6.00
22/24 mm.	4.85 @ 5.25
20/22 mm.	3.85 @ 4.35
18/20 mm.	3.00 @ 3.50
16/18 mm.	2.00 @ 2.50

### CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.05
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. cut of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	28.40
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.90
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La.	
less 2%	8.35
Dextrose, per cwt.:	
Ceresole, Reg. No. 53	7.58
Ex-Warehouse, Chicago	7.68

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

April 3, 1956

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.c.l. prices)	
Native steer:	
Prime, 600/800	40
Choice, 500/700	33½
Choice, 700/800	33
Good, 500/700	30½
Bull	26
Commercial cow	25
Canner—cutter cow	23½

#### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	50 @ 51
Foreqtrs., 5/800	26 @ 27
Rounds, all wts.	40 @ 41
Td. loins, 50/70 (lcl.)	84 @ 87
Sq. chucks, 70/80	27
Arm chucks, 80/110	25 @ 26
Briskets (lcl.)	18 @ 19
Ribs, 25/35 (lcl.)	57 @ 59
Navels, No. 1	6½ @ 6¾
Flanks, rough No. 1	9

Choice:	
Hindqtrs., 5/800	40½ @ 40¾
Foreqtrs., 5/800	24
Rounds, all wts.	38 @ 39
Td. loins, 50/70 (lcl.)	61 @ 64
Sq. chucks, 70/80	27
Arm chucks, 80/110	25 @ 26
Briskets (lcl.)	18 @ 19
Ribs, 25/35 (lcl.)	40 @ 44
Navels, rough No. 1	6½ @ 6¾
Flanks, rough No. 1	9

Good:	
Rounds	36 @ 37
Sq. cut chucks	25 @ 26
Briskets	18 @ 19
Ribs	37 @ 38
Loins	50 @ 52

#### COW & BULL TENDERLOINS

Fresh J/L C-C Grade Froz. C/T	
63	Cows, 3/dn. 61 @ 63
80 @ 83	Cows, 3/4 68 @ 70
85 @ 87	Cows, 3/5 72 @ 74
92 @ 95	Bulls, 5/up 86 @ 89
92 @ 95	Cows, 5/up 86 @ 89

#### BEEF HAM SETS

Insides, 12/up	41½
Outsides, 8/up	38
Knuckles, 7½/up	41½

#### CARCASS MUTTON

(L.c.l. prices)	
Choice, 80/down	15 @ 16
Good, 70/down	14 @ 15

### BEEF PRODUCTS

#### (L.c.l. prices)

Tongues, No. 1, 100's	27½ @ 30
Hearts, reg., 100's	10½
Livers, sel., 35/50's	28
Livers, reg., 35/50's	15
Lips, scalded, 100's	9
Lips, unsalded, 100's	8
Tripe, scalded, 100's	5
Tripe, cooked, 100's	5½
Melts, 100's	5¾
Lungs, 100's	5¾
Udders, 100's	4½

### FANCY MEATS

#### (L.c.l. prices)

Beef tongues, corned	43
Veal breads,	
under 12 oz.	75
12 oz. up	94
Calf tongue, 1 lb./down	23
Ox tails, under ¾ lb.	12
Ox tails, over ¾ lb.	16½

### BEEF SAUS. MATERIALS

#### FRESH

C-C cow meat, bbls.	33½
Bull meat, bon's, bbls.	35
Beef trim., 75/85, bbls.	23½ @ 24
Beef trim., 85/90, bbls.	28
Bon's chucks, bbls.	33½ @ 34
Beef cheek meat,	
trimmed, bbls.	17
Shank meat, bbls.	34½
Beef head meat, bbls.	14½
Veal trim., bon's, bbls.	23½ @ 24½

### VEAL—SKIN OFF

#### (Carcass)

(L.c.l. prices)	
Prime, 80/110	\$41.00 @ 42.00
Prime, 110/150	40.00 @ 41.00
Choice, 80/110	36.00 @ 39.00
Choice, 110/150	36.00 @ 39.00
Good, 50/80	27.00 @ 31.00
Good, 80/110	33.00 @ 35.00
Good, 110/150	33.00 @ 35.00
Commercial, all wts.	25.00 @ 32.00

### CARCASS LAMB

#### (L.c.l. prices)

Prime, 40/50	43 @ 45
Prime, 50/60	41 @ 42
Choice, 40/50	43 @ 45
Choice, 50/60	41 @ 42
Good, all wts.	39 @ 42
Springs, pr. 35/50	44 @ 46
Springs, ch. 35/50	44 @ 46

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Apr. 3	Apr. 3	Apr. 3

<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$34.00 @ 36.00	\$34.00 @ 36.00	\$33.00 @ 36.00
600-700 lbs.	33.00 @ 34.00	32.00 @ 34.00	32.00 @ 35.00
Good:			
500-600 lbs.	31.00 @ 34.00	31.00 @ 32.00	31.00 @ 33.00
600-700 lbs.	30.00 @ 32.00	30.00 @ 32.00	30.00 @ 32.00
Commercial:			
350-600 lbs.	30.00 @ 32.00	28.00 @ 30.00	27.00 @ 30.00
<b>COW:</b>			
Commercial, all wts.	25.00 @ 28.00	25.00 @ 28.00	25.00 @ 29.00
Utility, all wts.	24.00 @ 27.00	23.00 @ 25.00	24.00 @ 27.00
Canner, cutter	None quoted	20.00 @ 23.00	21.00 @ 24.00
Bull, util. & com'l	27.00 @ 31.00	29.00 @ 31.00	None quoted

<b>FRESH CALF</b>	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00 @ 39.00	38.00 @ 40.00	37.00 @ 40.00
Good:			
200 lbs. down	34.00 @ 38.00	35.00 @ 38.00	34.00 @ 37.00

<b>LAMB, SPRING, (Carcass):</b>			
Prime:			
40-50 lbs.	38.00 @ 40.00	40.00 @ 42.00	43.00 @ 45.00
50-60 lbs.	36.00 @ 38.00	37.00 @ 40.00	41.00 @ 43.00
Choice:			
40-50 lbs.	38.00 @ 40.00	39.00 @ 41.00	43.00 @ 45.00
50-60 lbs.	30.00 @ 38.00	37.00 @ 39.00	41.00 @ 43.00
Good, all wts.	34.00 @ 37.00	35.00 @ 37.00	39.00 @ 41.00

<b>MUTTON (HWE):</b>			
Choice, 70 lbs. down	19.00 @ 23.00	None quoted	14.00 @ 17.00
Good, 70 lbs. down	19.00 @ 23.00	None quoted	14.00 @ 17.00

## NEW YORK

April 3, 1956

### WHOLESALE FRESH MEATS

#### BEEF CUTS

#### (L.c.l. prices)

Steer:	
Prime carc., 6/700	\$41.00 @ 42.00
Prime carc., 7/800	39.00 @ 41.00
Choice carc., 6/700	35.00 @ 36.00
Choice carc., 7/800	33.00 @ 34.00
Hinds, pr., 6/700	50.00 @ 55.00
Hinds, pr., 7/800	47.00 @ 50.00
Hinds, ch., 6/700	44.00 @ 47.00
Hinds, ch., 7/800	42.00 @ 44.00

### BEEF CUTS

#### (L.c.l. prices)

Prime steer:	
Hindqtrs., 600/700	51 @ 55
Hindqtrs., 700/800	47 @ 52
Hindqtrs., 800/900	45 @ 47
Rounds, flank off	40 @ 41
Rounds, diamond bone,	
flank off	41 @ 43
Short loins, trim.	110 @ 120
Flanks	11 @ 12
Ribs (7 bone cut)	55 @ 62
Arm chucks	29 @ 32
Briskets	20 @ 26
Plates	10 @ 12
Foreqtrs. (Kosher)	None qtd.
Arm chucks (Kosher)	None qtd.

Choice steer:	
Hindqtrs., 600/700	47 @ 51
Hindqtrs., 700/800	42 @ 46
Hindqtrs., 800/900	42 @ 43
Rounds, flank off	39 @ 41
Rounds, diamond bone,	
flank off	40 @ 42
Short loins, trim.	60 @ 65
Short loins, trim.	80 @ 90
Flanks	10½ @ 12
Ribs (7 bone cut)	42 @ 48
Arm chucks	25 @ 29
Briskets	9 @ 11
Foreqtrs. (Kosher)	None qtd.
Arm chucks (Kosher)	None qtd.

### N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service week ended Mar. 31, 1956 with comparisons:

<b>STEER AND HEIFER:</b>	Carcasses
Week ended Mar. 31	15,031
Week previous	12,713
<b>COW:</b>	
Week ended Mar. 31	1,657
Week previous	1,485
<b>BULL:</b>	
Week ended Mar. 31	304
Week previous	509
<b>VEAL:</b>	
Week ended Mar. 31	15,347
Week previous	15,960
<b>LAMB:</b>	
Week ended Mar. 31	41,856
Week previous	29,632
<b>MUTTON:</b>	
Week ended Mar. 31	1,994
Week previous	148
<b>HOG AND PIG:</b>	
Week ended Mar. 31	9,661
Week previous	8,203
<b>PORK CUTS:</b>	Lbs.
Week ended Mar. 31	1,861,708
Week previous	1,222,496
<b>BEEF CUTS:</b>	
Week ended Mar. 31	572,061
Week previous	221,699
<b>VEAL AND CALF CUTS:</b>	
Week ended Mar. 31	3,053
Week previous	3,029
<b>LAMB AND MUTTON:</b>	
Week ended Mar. 31	18,293
Week previous	7,144
<b>BEEF CURED:</b>	
Week ended Mar. 31	15,255
Week previous	16,709
<b>PORK CURED AND SMOKED:</b>	
Week ended Mar. 31	435,549
Week previous	360,843

<b>LARD AND PORK FAT:</b>	
Week ended Mar. 31	13,219
Week previous	792

### LOCAL SLAUGHTER

<b>CATTLE:</b>	Head
Week ended Mar. 31	9,830
Week previous	12,795
<b>CALVES:</b>	
Week ended Mar. 31	11,585
Week previous	13,023

### FANCY MEATS

#### (L.c.l. prices)

Veal breads, 6/12 oz.	7½
12 oz./up	9½
Beef livers, selected	25
Beef kidneys	44
Oxtails, ¾ lb./up froz.	11

### LAMB

#### (L.c.l. carcass prices)

	City	Western
Prime, 30/40	\$41.00 @ 43.00	
Prime, 40/50	42.00 @ 44.00	
Prime, 45/55	40.00 @ 42.00	
Prime, 55/65	37.00 @ 39.00	
Choice, 30/40	41.00 @ 43.00	
Choice, 40/45	42.00 @ 43.00	
Choice, 45/55	40.00 @ 42.00	
Good, 30/40	37.00 @ 39.00	
Good, 40/45	39.00 @ 40.00	
Good, 45/55	35.00 @ 37.00	
Prime, 45/dn.	41.00 @ 44.00	
Prime, 45/55	39.00 @ 42.00	
Choice, 45/dn.	41.00 @ 44.00	
Choice, 45/55	39.00 @ 42.00	
Choice, 45/55	38.00 @ 39.00	
Good, 45/dn.	37.00 @ 40.00	
Good, 45/55	36.00 @ 37.00	
Good, 55/65	34.00 @ 36.00	

### VEAL—SKIN OFF

#### (L.c.l. carcass prices)

	Western
Prime, 80/130	\$39.00 @ 42.00
Choice, 80/130	30.00 @ 38.00
Good, 50/80	24.00 @ 27.00
Good, 80/130	26.00 @ 33.00
Com'l, 50/80	21.00 @ 24.00
Com'l, 80/130	24.00 @ 27.00

### BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.25
Edible suet (cwt.)	2.50
Inedible suet (cwt.)	2.50

### HOGS:

Week ended Mar. 31	58,089
Week previous	54,745

### SHEEP:

Week ended Mar. 31	37,722
Week previous	46,832

### COUNTRY DRESSED MEAT

<b>VEAL:</b>	Carcasses
Week ended Mar. 31	6,538
Week previous	6,998
<b>HOGS:</b>	
Week ended Mar. 31	103
Week previous	97

### LAMB AND MUTTON:

Week ended Mar. 31	4,341
Week previous	244

### PHILA. FRESH MEATS

Apr. 3, 1956

<b>STEER CARCASS:</b>	(Cwt.)
Choice, 500/700	\$35.50 @ 36.50
Choice, 700/900	33.00 @ 35.50
Good, 500/700	32.00 @ 33.50
Hinds, choice	45.00 @ 47.00
Hinds, good	39.00 @ 42.00
Rounds, choice	41.00 @ 43.00
Rounds, good	39.00 @ 42.00

<b>COW:</b>	
Com'l, all wts.	\$28.00 @ 29.00
Utility, all wts.	26.50 @ 27.50

<b>VEAL (SKIN OFF):</b>	
Choice, 80/110	\$35.00 @ 38.00
Choice, 110/150	35.00 @ 38.00
Good, 50/80	30.00 @ 32.00
Good, 80/110	31.00 @ 33.00
Good, 110/150	32.00 @ 34.00

<b>LAMB:</b>	
Prime, 30/45	\$42.00 @ 44.00
Prime, 45/55	40.00 @ 43.00
Choice, 30/45	42.00 @ 44.00
Choice, 45/55	40.00 @ 43.00
Good, 30/45	39.00 @ 41.00
Good, 45/55	38.00 @ 40.00

LOCALLY DRESSED		
STEER BEEF (lb.)	Choice	Good
Hinds, 500/800...	43@46	38@42
Hinds, 800/900...	43@44	37@41



# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

(Carlot Basis, Chicago price Zone, Apr. 4, 1956)

City  
00@43.00  
00@44.00  
00@45.00  
00@46.00  
00@47.00  
00@48.00  
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00@97.00  
00@98.00  
00@99.00  
00@100.00

SKINNED HAMS			BELLIES		
Fresh or F.F.A.		Frozen	Fresh or F.F.A.		Frozen
10/12	44	19 1/2	6/8	19 1/2	
12/14	44	19 1/2	8/10	20	
14/16	44	20	10/12	20	
16/18	43	19 1/2	12/14	20	
18/20	42 1/2	18 1/2	14/16	18 1/2	
20/22	41	17 1/2	16/18	17 1/2	
22/24	39	16	18/20	16	
24/26	37				
26/28	35				
28/30	35				
25/up, 2's in.	31 1/2				

Ham quotations based on product conforming to Board of Trade definition regarding new trim, effective January 9, 1956.

PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.		Frozen	Job Lot		Car Lot
2 1/2	4/6	21 1/2	40... Loins, und. 12	38 1/2	
2 1/2	8/10	22	39... Loins, 12/16	38 1/2	
2 1/2	8/10	20n	34 1/2... Loins, 16/20	33 1/2	
2 1/2	10/12	20n	33 1/2... Loins, 20/up	33	
2 1/2	12/14	20n	28/29 Bost. Butts, 4/8, 27 1/2	24 1/2	
2 1/2	8/up, 2's in.	20	24/25 Bost. Butts, 8/12, 24 1/2	24 1/2	
			24/25 Bost. Butts, 8/up, 24 1/2	24 1/2	
			31... Ribs, 3/dn.	30 1/2	
			23/24 Ribs, 3/5	22	
			18/19 Ribs, 5/up	18 1/2	

FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen		Cured	Fresh or Frozen		Cured
8 1/4n	8/8	8 1/4n	9 1/4 Square Jowls	unq.	
8 1/4n	8/10	8 1/4n	7 1/4 Jowl Butts, Loose	7 1/4	
8 1/4n	10/12	9 1/4	8 1/4n Jowl Butts, Boxed	unq.	
9 1/4n	12/14	10 1/4			
10n	14/16	11			
10 1/4n	16/18	11 1/4			
10 1/2n	18/20	11 1/2			
10 3/4n	20/25	11 3/4			

LARD FUTURES PRICES					CHGO. FRESH PORK AND PORK PRODUCTS				
NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.					Apr. 3, 1956 (l.c.l. prices)				
FRIDAY, MAR. 30, 1956					Hams, skinned, 10/12...				
Chicago Board of Trade Closed in Observance of Good Friday					Hams, skinned, 12/14...				
No Trading in Lard Futures					Picnics, 4/8 lbs., loose...				
MONDAY, APR. 2, 1956					Picnics, 6/8 lbs., loose...				
Open High Low Close					Pork loins, bon's...				
May 12.45	12.75	12.45	12.75		Shoulders, 16/dn., loose...				
-50	-72				Pork livers...				
July 12.90	13.17	12.90	13.17		Tenderloins, fresh, 10's, 63...				
-13.00					Neck bones, bbls., 6 1/2 @ 7				
Sep. 13.20	13.50	13.20	13.50		Ears, 30's...				
-22					Feet, s.c. 30's...				
Oct. 13.30	13.52	13.30	13.52						

TUESDAY, APR. 3, 1956					CHGO. PORK SAUSAGE MATERIALS—FRESH				
Open High Low Close					(To Sausage Manufacturers in job lots only)				
May 12.82	12.90	12.77	12.82		Pork trim., reg. 40%				
-85					bbls., 50%...				
July 13.30	13.32	13.20	13.22-25		lean, bbls., 50%...				
Sep. 13.60	13.67	13.55	13.60-62		Pork trim., 80% lean...				
-55					bbls., 80% lean...				
Oct. 13.77	13.77	13.65	13.65		Pork head meat, trim...				
Sales: 14,400,000 lbs.					bbls., 23 @ 24				
Open interest at close Mon., Apr. 2: May 1,170, July 797, Sept. 419, Oct. 87 lots.									

WEDNESDAY, APR. 4, 1956					PACKERS' WHOLESALE LARD PRICES				
Open High Low Close					Refined lard, tierces, f.o.b. Chicago				
May 12.77	12.85	12.67	12.77-80		Refined lard, 50-lb. cartons, f.o.b. Chicago				
-67					Kettle rendered tierces, f.o.b. Chicago				
July 13.22	13.30	13.12	13.22-25		Leaf kettle rendered tierces, f.o.b. Chicago				
Sep. 13.52	13.67	13.52	13.57-80		Lard flakes, f.o.b. Chicago				
Oct. 13.62	13.70	13.55	13.67		Neutral tierces, f.o.b. Chicago				
Sales: 10,200,000 lbs.					Standard shortening				
Open interest at close Tues., Apr. 3: May 1,086, July 897, Sept. 435, and Oct. 91 lots.					N. & S. (del.)				

THURSDAY, APR. 5, 1956					WEEK'S LARD PRICES				
Open High Low Close					P.S. or D.R. 50-lb.				
May 12.85	12.95	12.82	12.82b		Cash Loose tins				
-90					Tierces (Open)				
July 12.40	12.40	12.27	12.27b		(Bd. Trade) (Mkt.) (Mkt.)				
-35					Mar. 30... Holiday, no trading.				
Sep. 13.70	13.75	13.62	13.65		Mar. 31... 11.75n 10.12 12.00n				
Oct. 13.70	13.75	13.70	13.70a		Apr. 2... 12.25n 10.37 12.25n				
Sales: 13,000,000 lbs.					Apr. 3... 12.25n 10.25 12.25n				
Open interest at close Wed. Apr. 4: May 1,040, July 936, Sept. 451 and Oct. 97 lots.					Apr. 4... 12.25n 10.12 12.25n				

## HIGHER COSTS OFFSET PORK PRICE GAINS

(Chicago costs and credits, first two days of the week.)

Returns on pork products to packers rose considerably since last week, but rising costs in procuring and handling hogs more than offset the balance, as minus margins edged back further on all three weight classes of swine.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$11.66	\$16.62	\$11.28	\$15.72	\$10.75	\$14.98
Fat cuts, lard	4.06	5.82	4.06	5.72	3.63	5.00
Ribs, trimmings, etc.	1.49	2.13	1.36	1.90	1.27	1.77
Cost of hogs	\$15.42		\$15.54		\$15.44	
Condemnation loss	.07		.07		.07	
Handling, overhead	1.95		1.75		1.57	
TOTAL COST	\$17.44	\$24.90	\$17.36	\$24.28	\$17.07	\$23.70
TOTAL VALUE	17.21	24.57	16.70	23.34	15.65	21.75
Cutting margin	—\$ .23	—\$ .33	—\$ .66	—\$ .94	—\$1.42	—\$1.95
Margin last week	.20	.20	.47	.66	1.25	1.71

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Apr. 3	San Francisco Apr. 3	No. Portland Apr. 3
FRESH PORK (Carcass): (Packer Style)			
80-120 lbs., U.S. 1-3..	None quoted	\$26.00@28.00	None quoted
120-170 lbs., U.S. 1-3..	\$26.00@27.00	25.00@27.00	\$26.00@27.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	43.00@45.00	44.00@46.00	43.00@48.00
10-12 lbs.	43.00@45.00	44.00@48.00	43.00@48.00
12-16 lbs.	43.00@45.00	44.00@46.00	43.00@48.00
PICNICS:			
(Smoked)			
4-8 lbs.	29.00@35.00	28.00@32.00	28.00@34.00
HAMS, Skinned:			
12-16 lbs.	49.00@54.00	48.00@54.00	47.00@56.00
16-18 lbs.	48.00@53.00	48.00@52.00	45.00@54.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	32.00@40.00	36.00@40.00	32.00@37.00
8-10 lbs.	30.00@36.00	34.00@39.00	30.00@34.00
10-12 lbs.	28.00@35.00	32.00@36.00	28.00@32.00
LARD, Refined:			
1-lb. carton	14.50@16.25	16.50@18.00	13.50@16.50
50-lb. cartons & cans	13.00@15.25	16.00@17.00	None quoted
Tierces	12.50@14.75	15.00@16.00	12.00@15.50

N. Y. FRESH PORK CUTS		PHILA. FRESH PORK	
Apr. 3, 1956 (l.c.l. prices)		Apr. 3, 1956	
Western		WESTERN DRESSED	
Pork loins, 8/12	40.00@43.00	PORK CUTS—U.S. 1-3, Lb.	
Pork loins, 12/16	40.00@42.00	Reg. loins, trmd., 8/12..	42@44
Hams, sknd., 10/14	46.00@48.00	Reg. loins, trmd., 12/16..	42@44
Boston Butts, 4/8	32.00@35.00	Reg. loins, trmd., 16/20	None qtd.
Regular picnics, 4/8	23.00@25.00	Butts, Boston, 4/8	30@32
Spareribs, 3/dn	31.00@34.00	Spareribs, 3/dn	31@33
Pork trim., regular	28.00	Regular Picnics	None qtd.
Pork trim., spec. 20%	44.00	LOCALLY DRESSED	
		U.S. 1-3 Lb.	
		Pork loins, 8/12	45@47
		Pork loins, 12/16	44@46
		Bellies, 10/12	19@23
		Spareribs, 3/dn	32@35
		Sk. hams, 10/12	48@50
		Sk. hams, 12/14	48@50
		Picnics, 4/8	25@28
		Boston butts, 4/8	32@35

N. Y. DRESSED HOGS		HOG-CORN RATIOS	
(l.c.l. prices)			
(Hedge on, leaf fat in)			
50 to 75 lbs.	\$25.50@28.50		
75 to 100 lbs.	25.50@28.50		
100 to 125 lbs.	25.50@28.50		
125 to 150 lbs.	25.50@28.50		

CHGO. WHOLESALE SMOKED MEATS		
Apr. 3, 1956		
Hams, skinned, 14/16 lbs., (Av.) wrapped	50	
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52	
Hams, skinned, 16/18 lbs., wrapped	50	
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52	
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	28	
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	28	
Bacon, No. 1, sliced, 1 lb. open	40	

March 31, 1956 was 10.3  
the USDA reported. The  
ratio compared with the  
10.3 ratio for the preceding  
week and 11.8 a year ago.  
These ratios were calculated  
on the basis of No. 3 yellow  
low corn selling at \$1.36  
\$1.335 and \$1.462 per bushel  
during the three periods  
respectively.

# PORK AND LARD ... Chicago and outside

## BY-PRODUCTS MARKET

Wednesday, Apr. 4, 1956

### BLOOD

Unground, per unit of ammonia (bulk) ..... \*4.50n

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose: \*4.75@5.00n  
Low test ..... \*4.50@4.75n  
Med. test ..... \*4.50n  
High test ..... \*4.50n  
Liquid stick, tank cars ..... \*1.50@1.75

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged...\$ 60.00@ 67.50  
50% meat, bone scraps, bulk ..... 57.50@ 65.00  
55% meat scraps, bagged ..... 65.00@ 72.50  
60% digester tankage, bagged ..... 62.50@ 67.50  
80% blood meal, bagged ..... 100.00@115.00  
Steamed bone meal, bagged (spec. prep.) ..... 85.00  
60% steamed bone meal, bagged... 67.50@ 70.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia ..... 3.60@4.00  
Hoof meal, per unit ammonia ..... 6.25@6.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... \*1.10n  
Med. test, per unit prot. .... \*1.05@1.10n  
High test, per unit prot. .... \*1.00

### GELATINE AND GLUE STOCKS

Per cwt.  
Calf trimmings, lined) ..... 1.35@ 1.50  
Hide trimmings (green salted) ..... 6.00@ 7.00  
Cattle jaws, scraps and knuckles, per ton ..... 55.00@57.00  
Pig skin scraps and trimmings ..... 5.25@ 5.50n

### ANIMAL HAIR

Winter coil dried, per ton ..... \*125.00@135.00  
Summer coil dried, per ton ..... \*60.00@ 65.00  
Cattle switches, per piece ..... 4@5 1/2  
Winter processed, gray, lb. .... 21  
Summer processed, gray, lb. .... 13@14

n—nominal. a—asked. \*Quoted delivered.

## TALLOWs and GREASES

Wednesday, Apr. 4, 1956

Moderate trade developed late last week at steady to fractionally higher levels. Bleachable fancy tallow sold at 6 3/4@6 7/8c, c.a.f. Chicago. Choice white grease, all hog, sold at 7 1/2c, delivered New York. Bleachable fancy tallow was bid at 7 3/4@7 1/2c, same delivery point, product considered. Traders talked 6 1/8@6 1/4c, Chicago, on yellow grease. Edible tallow was available at 9 1/2c, f.o.b. River, but without reported trade. In the Chicago area, the same was reported offered at 9 3/4@10c, with inquiry around 9 1/4@9 1/2c. On Friday, a tank of edible tallow traded at 9 1/2c, Chicago basis.

On Monday of the new week, special tallow traded at 6 1/4@6 3/8c, delivered Chicago, steady. Some edible tallow sold at 9 1/2c, f.o.b. River, moving south. Choice white grease, all hog, was offered at 7 1/2c, c.a.f. East, but bid 1/8c lower.

Continued firmness was evident Tuesday, especially in the edible tallow market. A couple of tanks sold

at 9 3/4c, Chicago, and a few additional tanks traded at 9 1/4c, f.o.b., River, some presumably for export, and others domestic and moving south. Good production bleachable fancy tallow, choice white grease, all hog, sold at 6 7/8c, c.a.f. Chicago. Big consumer interest was reported at 6 3/4c, Chicago. Prime tallow traded at 6 3/8c, c.a.f. Chicago. Yellow grease bid at 6 1/8c, c.a.f. Chicago.

No material change took place locally. Prices were quoted nominally unchanged. Choice white grease, all hog, was bid at 7 3/8c, and bleachable fancy tallow at 7 1/4@7 3/8c, all c.a.f. East. Yellow grease was reported bid at 6 7/8c, same destination. Bleachable fancy tallow was bid at 7 3/8c, and prime tallow at 7 1/4c, c.a.f. New Orleans. Inquiry on edible tallow was at 9 1/2c, Chicago, and with offerings scarce. Sellers maintained a waiting attitude locally. Same product was offered at 9 3/4c, f.o.b. River, but bid fractionally lower. Bleachable fancy tallow was bid at 6 3/4c, c.a.f. Chicago.

**TALLOWs:** Wednesday's quotations: edible tallow, 9 3/4c; origina; fancy tallow, 7@7 1/8c; bleachable

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fancy tallow, 6¼@6½c; prime tallow, 6½@6¾c; special tallow, 6¼@6¾c; No. 1 tallow, 6@6½c; and No. 2 tallow, 5¼@5½c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 6¼c; B-white grease, 6¼@6¾c; yellow grease, 6½@6¼c; house grease, 5½@6c; and brown grease, 5½@5¾c. Choice white grease, all hog, was quoted at 7½c, c.a.f. East.

#### EASTERN BY-PRODUCTS

New York, Apr. 4, 1956

Dried blood was quoted Wednesday at \$4.25 per unit of ammonia. Low test wet rendered tankage was listed at \$4 f.o.b. per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

#### N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAR. 29, 1956

Board of Trade closed in observance of Good Friday

No trading in cottonseed oil futures

MONDAY, APR. 2, 1956

	Open	High	Low	Close	Prev. close
May	17.36	17.50	17.36	17.42	17.10
July	17.33	17.38	17.25	17.32	16.99
Sept.	16.47	16.60	16.40	16.60	16.20
Oct.	15.88	16.00	15.88	16.00	15.73b
Dec.	15.46	15.58	15.40	15.56	15.34
Jan.	15.45b	15.52	15.52	15.60	15.35b
Mar.	15.35b	15.52	15.52	15.55	15.26b

Sales: 371 lots.

TUESDAY, APR. 3, 1956

	Open	High	Low	Close	Prev. close
May	17.47	17.47	17.24	17.21b	17.42
July	17.34	17.35	17.12	17.13	17.32
Sept.	16.58b	16.68	16.50	16.50	16.60
Oct.	15.94b	16.05	16.00	15.94b	16.00
Dec.	15.56	15.63	15.55	15.58	15.56
Jan.	15.50b	15.58	15.58	15.58b	15.60
Mar.	15.46b	15.58	15.53	15.50b	15.55

Sales: 407 lots.

WEDNESDAY, APR. 4, 1956

	Open	High	Low	Close	Prev. close
May	17.20b	17.54	17.43	17.54	17.21b
July	17.15	17.47	17.15	17.47	17.13
Sept.	16.54	16.84	16.54	16.84	16.50
Oct.	16.02	16.28	16.01	16.28	15.94b
Dec.	15.60	15.86	15.58	15.86	15.58
Jan.	15.60b	15.86	15.58	15.88b	15.58b
Mar.	15.51b	15.85	15.68	15.82b	15.50b

Sales: 318 lots.

#### VEGETABLE OILS

Wednesday, Apr. 4, 1956

Crude cottonseed, carlots, f.o.b.	15pd
Valley	15a
Southeast	15½a
Texas	15½a
Corn oil in tanks, f.o.b. mills	15½a
Peanut oil, f.o.b. mills	17b
Soybean oil, Decatur basis	14½pd
Coconut oil, f.o.b. Pacific Coast	10½a
Cottonseed foots:	
Midwest and West Coast	1¼ @ 1%
East	1¼ @ 1%

#### OLEOMARGARINE

Wednesday, Apr. 4, 1956

White domestic vegetable	28
Yellow quarters	30
Milk churned pastry	25
Water churned pastry	24

#### OLEO OILS

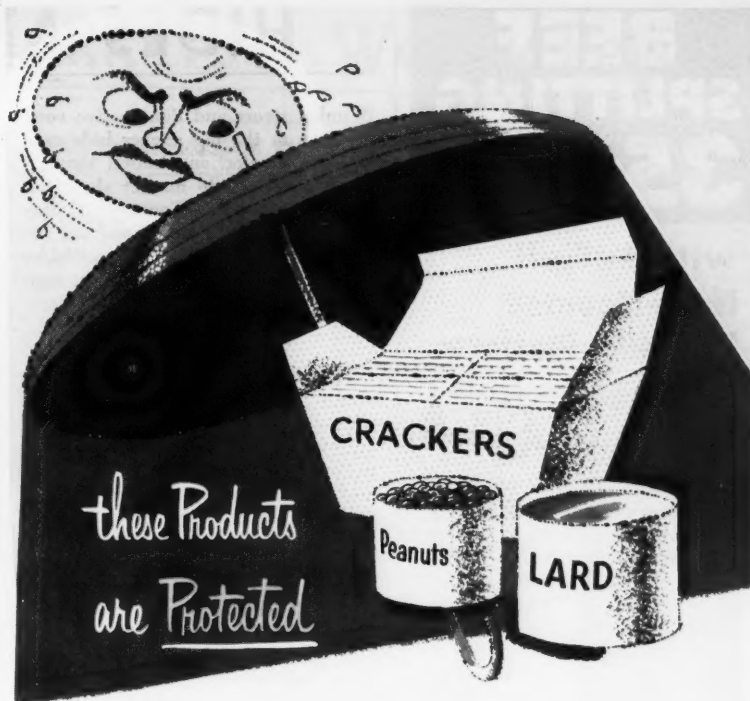
Wednesday, Apr. 4, 1956

Prime oleo stearine (slack barrels)	10¼ @ 10½
Extra oleo oil (drums)	14 @ 14½

n—nominal a—asked. pd—paid.

#### Shortening, Ed. Oil Shipments

Shipments of shortening and edible oil in February totaled 395,315,000 lbs., according to the Institute of Shortening and Edible oils. This compared with 382,389,000 lbs. shipped in January and 317,762,000 lbs. a year ago.



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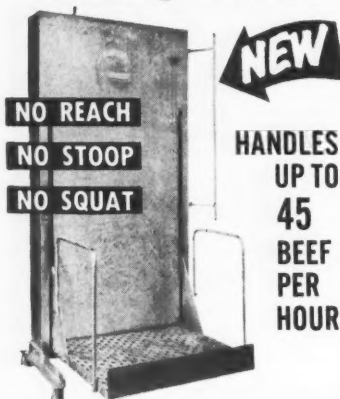
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COMPANY**

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30 ALGONQUIN ROAD  
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Floor-Mounted  
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**MEAT INDUSTRY EQUIPMENT**

# HIDES AND SKINS

Branded steers and light native cows advance in the big packer hide market—Other selections traded steady—Small packer hide market slow, but generally steady—Country locker butchers offered higher without reported trade—Offerings of calfskins and kipskins lacking—Sheepskin market weaker.

## CHICAGO

**PACKER HIDES:** Branded steers sold at a 1/2c advance on Monday, and a good volume moved at 10c on butts and 9 1/2c on Colorados. River light native cows were bid at 18c early and, late in the day, sales were made at 18 1/2c, a full cent advance. Southwestern branded cows were bid at 13c, but bids for other selections were at steady levels.

Only a couple of selections were traded on Tuesday, with Northern light native cows advancing to 18c. River light native cows continued to trade at 18 1/2c. Northern branded cows sold steady at 11 1/2c. Offerings of other selections were generally priced 1/2c over buyers' ideas.

Activity early midweek was confined to trading of two selections of hides at steady prices. Heavy native cows, all points, sold at 12 1/2c, and heavy native steers brought 11 1/2c and 12c, depending on point.

**SMALL PACKER AND COUNTRY HIDES:** Activity was mostly slow in the small packer hide market this week, with prices steady to possibly a shade easier. The 50-lb. average sold in the Midwest at 14 1/2c and 15c, but it was thought at midweek that more business was done at 14 1/2c than at 15c. Although offerings of the 60-lb. average were available, interest was limited, which has been the situation for some time. Offerings of locker butchers in the country hide market were priced at 12c and at 12 1/2c for 48@50-lb. average, but no sales were heard at those levels. Most sources considered the market for this average nominal at 11@ 11 1/2c. Renderers were slow and were pegged at 10@10 1/2c, nominally.

**CALFSKINS AND KIPSKINS:** There was no trading of either calfskins or kipskins up to early midweek, due to lack of offerings.

**SHEEPSKINS:** In additional activity last week, No. 1 shearlings and fall clips sold at 2.75@3.00 and 3.25@3.50, respectively, a couple of cars involved. This week, No.1 shearlings were offered at 3.00 and fall clips at 3.25, with bids at 2.50 on the shearlings and 3.00 on the clips.

Some No. 1 shearlings traded at 2.75. Some No. 2 shearlings sold at 2.00 and No. 3 shearlings at .75. Dry pelts were nominal at 24@25c. The pickled skin market was barely steady, with lambs offered at 10.50 and bid at 9.50. Sheep were offered at 12.00, but bid at 11.00@11.50.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Apr. 4, 1956	Cor. Week 1955
Hvy. Nat. steers	.....	11 1/2@12	11 1/2@12n
Lt. Nat. steers	.....	15 1/2@16n	14 1/2@15n
Hvy. Tex. steers	.....	10n	10 1/2n
Ex. lgt. Tex.	.....	17 1/2n	16 1/2n
Butt. brad. steers	.....	10n	10n
Col. steers	.....	9 1/2n	10n
Branded cows	.....	11 1/2@12 1/2n	10 1/2@11 1/2n
Hvy. Nat. cows	.....	12 1/2	11 1/2@12n
Lt. Nat. cows	.....	18 @18 1/2n	14 @15 1/2n
Nat. bulls	.....	10 1/2@11 1/2n	9 @ 9 1/2n
Branded bulls	.....	9 1/2@10 1/2n	8 @ 8 1/2n
Calfskins	.....		
Nor., 10/25	.....	55 @57 1/2	50n
10/down	.....	52 1/2n	52 1/2n
Kips, Nor., nat., 15/25	.....	40n	30n
<b>SMALL PACKER HIDES</b>			
STEERS AND COWS:			
40 lbs. and over	.....	11 @12n	10 @10 1/2n
50 lbs.	.....	14 1/2@15n	12
<b>SMALL PACKER SKINS</b>			
Calfskins, all wts.	.....	38 @40n	25 @30n
Kipskins, all wts.	.....	27 @28n	18 @19n
<b>SHEEPSKINS</b>			
Packer shearlings	.....		
No. 1	.....	2.75n	2.90
Dry Pelts	.....	24@25n	27 1/2@28 1/2n
Horsehides, Untrim.	.....	9.50n	8.50n

## N. Y. HIDE FUTURES

FRIDAY, MAR. 29, 1956

Board of Trade closed in observance of Good Friday

No trading in hide futures

MONDAY, APR. 2, 1956

Apr. ...	13.74	14.00	13.74	13.77b-	80n
July ...	14.12-18	14.28	14.12	14.18 -	15
Oct. ...	14.40	14.55	14.38	14.38	75n
Jan. ...	14.65b	14.79	14.74	14.60b-	70
Apr. ...	14.85b	.....	.....	14.90 -	95
July ...	15.05b	.....	.....	15.05 -	15

Sales: 89 lots.

TUESDAY, APR. 3, 1956

Apr. ...	13.65	13.65	13.60	13.47b-	60n
July ...	14.01b	13.95	13.86	13.85b-	90n
Oct. ...	14.21	14.21	14.11	14.15	15n
Jan. ...	14.42b	.....	.....	14.35b-	45n
Apr. ...	14.61b	.....	.....	14.55b-	65n
July ...	14.81b	.....	.....	14.75b-	90n

Sales: 23 lots.

WEDNESDAY, APR. 4, 1956

Apr. ...	13.40b	.....	.....	13.30b-	40n
July ...	13.85	13.85	13.75	13.71b-	75n
Oct. ...	14.27-24	14.27	14.05	14.00b-	04a
Jan. ...	14.45	14.45	14.30	14.22b-	30n
Apr. ...	14.65b	.....	.....	14.42b-	55n
July ...	14.85b	.....	.....	14.62b-	75n

Sales: 29 lots.

THURSDAY, APR. 5, 1956

Apr. ...	13.10b	13.20	13.20	13.30b-	45n
July ...	13.60-57	13.78	13.57	13.74b-	78n
Oct. ...	13.90	14.10	13.90	14.01b-	05a
Jan. ...	14.07b	.....	.....	14.23b-	30n
Apr. ...	14.25b	.....	.....	14.43b-	50n
July ...	14.40b	.....	.....	14.63b-	75n

Sales: 41 lots.

## U. S. Cattle Hide Exports Up

United States cattle hides, the quality of which gets world-wide praise, last year entered export channels in the largest volume in years. About 5,848,000 pieces were shipped all over the world. This was more than in 1954 and more than double such shipments in 1953. Japan was our largest customer, having bought 1,248,000 pieces.

# LIVESTOCK MARKETS...Weekly Review

## Washington State College Breeds New Meat-Type Hog

Pacific Northwest packers and consumers now have a new "home grown" breed of hogs developed primarily for its high proportion of lean meat, the State College of Washington, has disclosed.

Formal recognition has been given to the WSC-developed meat-type swine breed which has been officially named the "Palouse" (Puh-loose).

The new breed is the result of in-bred crosses between the Danish Landrace and Chester White breeds. First crosses that led to the breed's development were made in 1945. The hogs were called "WSC Project 61."

Purpose of the new breed is to provide an acceptable breed of meat-type hogs for the Pacific Northwest, although it is readily adapted to other areas. Dr. Stewart H. Fowler, WSC associate professor in charge of swine research, says requirements for a meat type hog include a slaughter weight of about 210 lbs. of which at least 50 per cent is in the five primary meat cuts, ham, loin, bacon, picnic and butt. Back fat thickness must range from 1.3 to 1.6 in. and the carcass length from 30 to 31½ in.

The new breed has already showed up well in competition. At the Pacific International Livestock show, it won in the carload division over all breeds. At the first Washington Swine Type Conference last fall Palouse pigs, then named WSC 61, were named grand champion light barrows, received second in the pen-of-three class and reserve champion carcass both in individual and pen-of-three classes. The carcass judge at that show, Dr. Dan Brady, U. of Missouri, described the Palouse as "the pork carcass of tomorrow."

## KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during February 1956, compared with January 1956, and February 1955 is shown below:

	Feb. 1956 Per cent	Jan. 1956 Per cent	Feb. 1955 Per cent
<b>Cattle:</b>			
Steers .....	54.1	52.8	47.1
Heifers .....	15.5	15.3	16.8
Cows .....	28.7	30.2	34.3
Bulls & stags .....	1.7	1.7	1.8
Total <sup>1</sup> .....	100.0	100.0	100.0
<b>Hogs:</b>			
Canners & cutters <sup>2</sup> .....	13.6	15.2	16.3
<b>Sheep:</b>			
Sows .....	5.4	5.6	4.1
Barrows & gilts .....	94.0	93.9	95.4
Stags & boars .....	.6	.5	.5
Total <sup>1</sup> .....	100.0	100.0	100.0
<b>Sheep and lambs:</b>			
Lambs & yearlings .....	97.7	97.8	97.7
Sheep .....	2.3	2.2	2.3
Total <sup>1</sup> .....	100.0	100.0	100.0

<sup>1</sup>Based on reports from packers. <sup>2</sup>Totals based on rounded numbers. <sup>3</sup>Included in cattle classification.

## Ariz. Spring Lambs to K.C.

About 30,000 head of spring lambs from Arizona are scheduled to arrive on the open market at Kansas City in the near future. About 10,000 were sold recently direct to packers, but the larger portion of the string will be on open market consignment.

## INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
February 1956 .....	1,651,000	116,000
January 1956 .....	1,874,000	141,400
February 1955 .....	1,261,000	118,900

## HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts per 100 lbs.	No. 3 Corn yellow per bu.	Ratios based on barrows and gilts.
Month			
Feb. 1956 .....	\$12.28	\$1.259	9.8
Jan. 1956 .....	11.47	1.245	9.2
Feb. 1955 .....	16.10	1.495	10.8

## Purdue Conducts Stilbestrol Implant Studies On Calves

Results of an experiment designed to compare the rate of gain and feed efficiency of steer calves fed oral stilbestrol with calves receiving various levels of stilbestrol implanted under the skin will be revealed at Purdue University's annual Cattle Feeders' Day, April 27.

In addition to the stilbestrol experiment, three other research displays will be among highlights at the event. Findings of an experiment with self-fed cattle to determine the best ratio of ground ear corn to a protein supplement will be discussed.

Cattle feeders can also see results of various levels of antibiotics in a fattening ration, and oral antibiotics and hormones fed alone or in combination.

## LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during February 1956 and 1955, as reported by the U. S. Department of Agriculture:

CATTLE			
	Salable receipts	Total receipts	Local slaughter
Feb. 1956 .....	1,328,092	1,554,671	945,456
Jan. 1956 .....	1,695,251	1,971,680	1,182,733
Feb. 1955 .....	1,241,596	1,450,414	846,912
5-yr. av. (Feb. 1951-55) .....	1,140,837	1,326,289	755,795
CALVES			
Feb. 1956 .....	249,117	315,748	201,950
Jan. 1956 .....	298,864	381,999	227,798
Feb. 1955 .....	248,142	318,276	195,507
5-yr. av. (Feb. 1951-55) .....	245,182	300,239	174,516
HOGS			
Feb. 1956 .....	2,341,758	3,261,857	2,378,403
Jan. 1956 .....	2,770,759	3,907,883	2,751,902
Feb. 1955 .....	1,840,844	2,588,302	1,849,780
5-yr. av. (Feb. 1951-55) .....	1,928,581	2,717,441	1,882,780
SHEEP AND LAMBS			
Feb. 1956 .....	559,798	963,795	572,640
Jan. 1956 .....	707,973	1,247,967	697,639
Feb. 1955 .....	580,556	1,028,883	562,605
5-yr. av. (Feb. 1951-55) .....	516,405	950,790	502,852



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 31, 1956, as reported to The National Provisioner.

### CHICAGO

Armour, 9,961 hogs; Shippers, 6,016 hogs; and Others, 24,879 hogs. Totals: 21,317 cattle, 982 calves, 40,856 hogs, and 2,457 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,605	677	3,292	2,035
Swift...	3,286	804	3,213	3,254
Wilson...	1,563	...	4,574	...
Butchers...	5,740	...	1,649	...
Others...	1,076	...	1,831	5,480

Totals 14,210 1,541 14,559 10,769

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour...	6,875	6,402	2,053	...
Cudahy...	3,124	6,547	2,263	...
Swift...	5,179	7,844	1,934	...
Wilson...	3,005	4,902	3,010	...

Am. Stores. 675  
Cornhusker. 1,079  
O'Neill. 570  
Neb. Beef. 771  
Eagle. 92  
Gr. Omaha. 704  
Hoffman. 75  
Rothschild. 1,354  
Roth. 1,134  
Klingan. 1,563  
Merchants. 116  
Midwest. 124  
Omaha. 598  
Union. 646  
Others. 9,040

Totals 27,684 34,735 9,260

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour...	3,245	742	12,735	1,371
Swift...	3,931	1,644	13,591	1,267
Hunter...	1,146	...	8,067	...
Hell...	...	...	2,695	...
Krey...	...	...	4,900	...

Totals 8,322 2,386 41,888 2,638

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,985	2	9,189	1,280
S.C. Dr.	...	...	...	...
Beef...	3,090	...	...	...
Swift...	4,121	...	6,403	2,054
Butchers...	704	...	...	...
Others...	8,229	...	10,173	101

Totals 20,120 16 28,305 3,435

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,059	111	7,180	1,897
Wilson...	1,707	172	2,172	1,460
Others...	3,367	380	1,853	...

Totals 7,133 663 4,805 3,157

\*Do not include 1,543 cattle, 127 calves, 10,812 hogs, and 1,591 sheep direct to packers

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour...	1,260	25	...	9,516
Swift...	1,805	91	2,812	6,857
Cudahy...	1,088	67	4,645	287
Wilson...	747	...	...	5,257
Others...	9,199	40	2,573	869

Totals 14,099 223 10,030 22,286

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	4,909	3,214	16,894	3,756
Bartusch...	1,165	...	...	...
Rifkin...	870	26	...	...
Superior...	1,673	...	...	...
Swift...	5,646	3,481	15,600	2,254
Others...	2,018	1,905	13,076	2,817

Totals 16,281 8,626 45,570 8,827

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	...	...	...	209
Schlacht'r...	262	41	...	...
Others...	3,488	1,223	14,286	307

Totals 3,750 1,264 14,286 516

## LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	176	33	...	...
Cudahy...	73	...	...	...
Swift...	147	...	28	...
Wilson...	75	...	...	...
Atlas...	730	...	...	...
Comm'l...	817	...	...	...
Goldring...	530	...	...	...
Ideal...	522	...	...	...
Gr. West...	322	...	380	...
United...	303	...	380	...
Others...	2,758	308	528	...

Totals 6,453 341 934 ...

## MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers...	1,150	6,258	4,683	835
Butchers...	2,676	1,572	69	258

Totals 3,826 7,830 4,737 593

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	1,001	707	1,511	9,189
Swift...	936	622	1,089	7,502
Blue Bonnet...	407	62	230	...
City...	343	13	...	...
Rosenthal...	42	9	113	117

Totals 2,729 1,413 2,943 16,808

## TOTAL PACKER PURCHASES

	Week ended	Prev. week	Same week
Cattle	145,933	167,211	147,528
Hogs	246,648	284,709	252,677
Sheep	80,746	106,275	93,517

## CORN BELT DIRECT TRADING

Des Moines, Apr. 4—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

HOOGS, U.S. No. 1-3:

120-180 lbs.	\$12.10@14.25
180-240 lbs.	14.00@15.40
240-300 lbs.	13.25@15.25
300-400 lbs.	13.00@14.45

SOWS:

270-360 lbs.	13.25@14.00
400-550 lbs.	11.25@13.15

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Mar. 29...	70,000	64,000	51,500
Mar. 30...	43,000	61,000	45,000
Mar. 31...	35,000	32,000	30,000
Apr. 2...	65,000	70,000	43,000
Apr. 3...	64,000	62,000	57,500
Apr. 4...	60,000	61,000	52,000

## CALIFORNIA STATE INSPECTED KILL

State inspected slaughter of livestock in California during Feb., as reported to The National Provisioner:

	No.
Cattle	34,278
Calves	25,991
Sheep	28,565
Hogs	22,106

Meat and lard production for February:

	Lbs.
Sausage	4,508,064
Pork and beef	7,141,008
Lard and substitutes	531,848
Total	12,180,920

As of February 29, California had 106 meat inspectors. Plants under state inspection totaled 343, and plants under state approved municipal inspection totaled 96.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Mar. 31 1956, compared:

	Week Ended	Prev. Week	Cor.
Chicago...	21,317	24,729	23,757
Kan. City...	15,751	14,984	15,707
Omaha...	29,476	24,598	22,550
E. St. Louis...	10,708	9,222	7,919
St. Joseph...	...	10,246	11,816
Sioux City...	12,753	10,624	6,747
Wichita...	...	4,384	4,572
New York & Jer. City...	9,830	12,795	13,018
Okl. City...	9,466	8,418	6,784
Cincinnati...	3,748	4,598	5,352
Denver...	7,083	9,078	7,061
St. Paul...	14,263	15,534	15,795
Milwaukee...	5,821	4,658	6,294
Totals	135,216	153,818	144,672

HOOGS:

Chicago...	34,840	32,330	40,404
Kan. City...	14,599	13,466	9,290
Omaha...	50,623	48,005	41,784
E. St. Louis...	34,413	42,219	28,909
St. Joseph...	...	27,763	21,059
Sioux City...	21,614	22,244	15,587
Wichita...	...	12,945	13,523
New York & Jer. City...	58,989	54,745	50,747
Okl. City...	15,617	17,727	12,443
Cincinnati...	13,074	13,838	14,321
Denver...	4,694	8,978	7,535
St. Paul...	32,494	46,110	37,027
Milwaukee...	4,732	6,085	3,564
Totals	284,790	347,055	296,263

SHEEP:

Chicago...	2,457	4,122	4,598
Kan. City...	10,769	12,426	5,495
Omaha...	9,914	11,275	12,888
E. St. Louis...	2,638	1,863	3,761
St. Joseph...	...	10,545	12,159
Sioux City...	3,803	3,880	4,603
Wichita...	...	2,595	3,638
New York & Jer. City...	37,722	46,832	49,933
Okl. City...	4,748	7,680	3,901
Cincinnati...	514	420	257
Denver...	9,077	18,764	4,202
St. Paul...	6,010	4,991	5,732
Milwaukee...	593	660	681
Totals	88,242	125,856	111,848

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter in Canada for week ended March 24:

	Week ended	Same week
Mar. 24	1956	1955
Western Canada...	16,304	15,331
Eastern Canada...	18,396	17,050
Totals	34,700	32,381

HOOGS:

Western Canada...	63,572	45,184
Eastern Canada...	72,015	51,671
Totals	135,587	96,855

All-hog carcasses graded:

Western Canada...	144,790
Eastern Canada...	103,850

SHEEP:

Western Canada...	4,269
Eastern Canada...	2,741
Totals	7,010

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 31:

	Cattle	Calves	Hogs	Sheep
Salable	285	57	125	46
Total (incl. direct)	4,164	2,083	23,613	19,589
Prev. week	...	...	...	...
Salable	141	42	21	...
Total (incl. direct)	4,378	2,653	23,989	18,496

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
Mar. 28...	11,526	269	11,045	1,407
Mar. 29...	3,591	402	10,196	1,112
Mar. 30...	860	142	8,079	111
Mar. 31...	332	109	2,041	...
Apr. 1...	18,114	234	8,248	960
Apr. 3...	7,500	400	12,000	2,300
Apr. 4...	15,000	500	11,000	2,000

\*Week so far 40,614 1,134 31,248 4,940  
Pr. wk. 32,181 987 32,339 5,511  
Yr. ago 25,917 1,358 32,010 9,025  
2 yrs. ago 36,552 1,076 25,737 3,004  
\*Including 416 cattle, 121 calves, 3,304 hogs and 877 sheep direct to packers.

## SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 29...	1,424	34	557	200
Mar. 30...	979	...	723	370
Mar. 31...	78	...	210	...
Apr. 2...	5,861	...	1,087	...
Apr. 3...	4,000	...	2,000	500
Apr. 4...	8,000	...	1,000	1,000

Week so far 17,861 4,037 1,500  
Pr. wk. 12,763 33 4,526 1,600  
Yr. ago



# STOCK

at the Chicago  
for current

1,248 4.94  
3,339 5.51  
2,010 2.00  
5,737 3.04  
121 calves  
20 direct h  
557 20  
723 30  
210 30  
1,687 30  
2,000 30  
1,000 1.00

# RECEIPTS

1955  
180,526  
275,426  
70,544  
1955  
81,306  
33,800  
32,910

# CHASERS

chased at  
d. Apr. 4  
Week  
ended  
Mar. 28  
34,085  
7,933  
42,028

# RECEIPTS

markets  
Friday,  
parisons:  
Sheep  
163,000  
196,000  
212,000  
2,156,000  
2,230,000

# ESTOCK

the Coast  
r. 29:  
ogs Sheep  
900 350  
800 1,225  
825 300

# ICES

# OLIS

at Indi-  
nesday,  
orted as  
(Cwt.)  
ne qtd.  
00@20.50  
50@18.25  
25@13.50  
50@12.00  
00@16.00

# ICES

# OLIS

at Indi-  
nesday,  
orted as  
(Cwt.)  
ne qtd.  
00@20.50  
50@18.25  
25@13.50  
50@12.00  
00@16.00

# ICES

# OLIS

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00@20.50  
50@18.25  
25@13.50  
50@12.00  
00@16.00

# ICES

# OLIS

at Indi-  
nesday,  
orted as  
(Cwt.)  
ne qtd.  
00@20.50  
50@18.25  
25@13.50  
50@12.00  
00@16.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended March 31, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	9,830	11,585	58,089	57,722
Baltimore, Philadelphia .....	7,569	1,257	27,898	3,002
(Ch., Cleve., Detroit, Indpls. ....	16,847	7,744	100,886	14,086
Chicago Area .....	24,241	7,585	50,544	6,086
St. Paul-Wis. Areas <sup>2</sup> .....	28,497	31,967	101,271	11,976
St. Louis Area <sup>3</sup> .....	14,074	5,345	82,372	8,372
Sioux City .....	11,800	232	20,727	3,687
Omaha Area .....	29,747	657	74,592	13,649
Kansas City .....	14,196	2,749	34,060	9,075
Iowa-So. Minnesota <sup>4</sup> .....	27,858	11,482	280,422	27,276
Denver, Ogden, Salt Lake City .....	16,945	947	14,696	22,906
Louisville, Evansville, Nashville, Memphis .....	8,674	7,658	55,545	Available
Georgia-Alabama Area <sup>5</sup> .....	6,284	2,819	27,911	8,000
St. Jo'ph., Wichita, Okla. City .....	18,135	3,728	53,742	16,279
Fl. Worth, Dallas, San Antonio .....	13,487	6,046	23,618	21,237
Deaver .....	16,945	947	14,696	22,906
Los Angeles, San Fran. Areas <sup>6</sup> .....	2,916	34,245	33,389	33,389
Portland, Seattle, Spokane .....	6,726	889	16,387	4,675
GRAND TOTALS .....	278,684	105,006	1,056,850	240,477
Totals previous week .....	279,174	108,614	1,102,668	254,719
Totals same week 1955 .....	272,140	116,474	905,442	236,602

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lee, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 24 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lbs.	Good and Choice	Grade B*	Good
	1956	1955	1956	1955
Toronto .....	\$17.28	\$19.50	\$26.36	\$26.00
Montreal .....	19.35	20.00	22.50	23.50
Winnipeg .....	15.87	17.75	24.76	25.22
Calgary .....	15.89	17.42	19.90	20.75
Edmonton .....	15.25	17.85	23.25	24.25
Thunder Bay .....	15.30	17.57	19.00	19.90
Pr. Albert .....	15.00	16.85	22.50	23.25
Moose Jaw .....	15.25	16.90	19.50	21.50
Saskatoon .....	15.80	16.85	23.25	25.50
Regina .....	14.75	17.30	21.75	23.70
Vancouver .....	15.90	18.75	22.40	22.40

\*Canadian Government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Mar. 30:

	Cattle	Calves	Hogs
Week ended Mar. 30 .....	3,182	884	13,661
Week previous five days .....	3,132	589	15,880
Corresponding week last year .....	3,429	905	11,544

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, on Wednesday, April 4 were as follows:

CATTLE:	(Cwt.)
Steers, ch. & pr....	\$20.50@21.00
Steers, gd. & ch....	17.25@20.50
Heifers, gd. & ch....	16.00@19.00
Cows, util. & com'l.	11.50@13.50
Cows, can. & cut....	10.00@12.00
Bulls, util. & com'l.	13.50@14.75
VEALERS:	
Local & choice .....	\$18.00@22.00
Calves, gd. & ch....	16.00@17.50
HOGS:	
U.S. 1-3, 180/200...	\$15.00@15.75
U.S. 1-3, 200/220...	15.25@16.00
U.S. 1-3, 220/240...	15.25@15.75
U.S. 1-3, 240/270...	15.00@15.50
Sows, 270/360 .....	13.25@13.75
LAMBS:	
Good & choice .....	\$20.75 only
Springers .....	23.00 only

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, April 4 were reported as follows:

CATTLE:	(Cwt.)
Steers, pr., all wts.	\$22.50@24.00
Steers, ch., all wts.	19.50@23.00
Steers, good .....	17.00@19.00
Steers, com'l .....	14.00@16.00
Heifers, prime .....	None qtd.
Heifers, gd. & ch....	\$17.50@19.50
Cows, util. & com'l.	12.50@14.50
Cows, can. & cut....	10.50@12.50
Bulls, util. & com'l.	13.00@15.00
Bulls, good (beef) ..	11.50@12.50
HOGS:	
U.S. 1-3, 180/200...	\$15.25@15.85
U.S. 1-3, 200/220...	15.50@16.00
U.S. 1-3, 220/240...	15.25@15.85
U.S. 1-3, 240/270...	14.75@15.75
Sows, 270/360 lbs...	13.75@14.00
LAMBS:	
Gd. & ch. (wooled).	\$19.00@21.00

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 3, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L.	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS (Includes Bulk of Sales):</b>						
<b>BARROWS &amp; GILTS:</b>						
<b>U.S. No. 1-3:</b>						
120-140 lbs.	\$12.50-13.75	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	13.50-14.50	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	14.25-15.50	\$13.50-15.50	\$14.25-15.50	\$14.50-15.50	\$13.50-15.25	
180-200 lbs.	15.25-15.75	14.75-15.90	15.00-15.85	15.25-16.00	15.00-16.25	
200-220 lbs.	15.25-15.75	15.25-15.90	15.25-15.85	15.25-16.00	14.75-16.25	
220-240 lbs.	15.25-15.75	15.25-15.90	15.25-15.85	15.25-16.00	14.75-16.25	
240-270 lbs.	15.00-15.75	15.25-15.50	14.75-15.25	15.00-15.50	14.25-16.00	
270-300 lbs.	14.50-15.00	14.75-15.25	14.25-15.00	14.50-15.25	14.00-14.25	
300-330 lbs.	14.25-14.75	14.50-14.75	14.00-14.75	14.00-14.75	None qtd.	
330-360 lbs.	14.00-14.50	None qtd.	13.50-14.25	13.50-14.25	None qtd.	
<b>Medium:</b>						
160-220 lbs.	12.00-14.00	12.50-14.50	12.50-14.00	13.00-14.50	13.00-14.50	
<b>SOWS:</b>						
<b>Choice:</b>						
270-300 lbs.	13.25-13.50	None qtd.	13.00-13.25	13.75-14.25	13.25-13.50	
300-330 lbs.	13.25-13.50	13.75 only	13.00-13.25	13.75-14.25	13.00-13.25	
330-360 lbs.	13.00-13.50	13.25-13.75	12.75-13.25	13.50-13.75	13.00-13.25	
360-400 lbs.	12.75-13.25	12.75-13.50	12.50-13.00	13.00-13.50	12.50-13.00	
400-450 lbs.	12.25-13.00	12.50-13.00	12.00-12.50	12.50-13.25	12.25-12.50	
450-550 lbs.	11.75-12.50	12.00-12.75	11.50-12.25	12.00-12.75	11.50-12.25	
<b>SLAUGHTER CATTLE &amp; CALVES:</b>						
<b>STEERS:</b>						
<b>Prime:</b>						
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	
900-1100 lbs.	None qtd.	None qtd.	22.00-24.00	None qtd.	21.00-22.00	
1100-1300 lbs.	None qtd.	22.00-23.50	21.50-24.00	21.50-23.50	21.00-22.00	
1300-1500 lbs.	None qtd.	21.00-23.00	21.00-23.00	21.00-23.00	20.00-21.00	
<b>Choice:</b>						
700-900 lbs.	None qtd.	None qtd.	19.00-22.00	21.00-23.00	18.00-20.50	
900-1100 lbs.	18.50-21.50	19.00-22.00	19.00-22.00	20.00-22.00	18.00-20.50	
1100-1300 lbs.	18.50-21.50	19.00-22.00	19.00-22.00	20.00-22.00	18.00-20.50	
1300-1500 lbs.	18.00-19.50	18.50-21.00	18.50-21.00	18.50-21.00	None qtd.	
<b>Good:</b>						
700-900 lbs.	16.00-18.00	17.00-18.50	17.00-19.00	16.00-17.50	16.00-17.00	
900-1100 lbs.	16.00-18.00	17.00-18.50	17.00-19.00	16.00-17.50	16.00-17.00	
1100-1300 lbs.	15.00-17.00	16.00-18.00	16.00-18.00	15.50-17.00	15.50-16.50	
<b>Commercial:</b>						
all wts.	13.00-15.00	14.50-16.00	13.00-15.00	14.50-16.00	13.00-16.00	
<b>Utility:</b>						
all wts.	12.00-13.00	13.00-14.50	12.00-13.00	13.00-14.50	12.00-13.00	
<b>COWS:</b>						
<b>Commercial:</b>						
all wts.	13.50-14.00	13.00-14.00	12.50-13.50	12.50-13.50	13.00-13.50	
<b>Utility:</b>						
all wts.	12.50-13.50	11.50-13.00	12.00-12.50	11.75-12.50	12.00-13.00	
<b>Cow &amp; cut:</b>						
all wts.	9.00-12.50	10.00-12.50	10.50-12.25	10.00-11.25	10.00-11.50	
<b>BULLS (Yrln. Excl. All Weights):</b>						
<b>Good:</b>						
10.00-12.00	12.00-13.00	11.50-12.50	12.00-13.00	11.00-12.00	11.00-12.00	
<b>Commercial:</b>						
14.00-15.00	15.00-16.00	13.50-14.50	14.00-14.75	12.00-12.50		

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QUALITY**

**SIoux CITY**

**DRESSED BEEF**

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Beef Cuts, Boneless Beef, Beef Offal

Phone 8-3524 and ask for:

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Carcass and Offal Sales

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כשר  
AND  
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#### PLANT SUPERINTENDENT

Includes hog slaughtering, cutting, smoked meats,  
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panding company in eastern Pennsylvania. Give  
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For the metropolitan New York area. Excellent  
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will be held in strict confidence. Experience pre-  
ferred, but not entirely necessary.

**SALESMAN-BROKER:** High caliber salesman  
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firm. Territory open. AGE PICKLE CO., 1622 S.  
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**SAUSAGE MAKER:** Wanted by old well-es-  
tablished firm for Rocky Mountain Region. Must  
have complete knowledge of producing full line  
including loaf goods, etc. Must be sober, indus-  
trious, and plenty of actual experience. Steady  
job and good opportunity for right man. Replying  
state age, family status, salary expected and  
previous employers. Correspondence strictly con-  
fidential. Reply to W-126, THE NATIONAL PRO-  
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For a young man with ambition, in a modern  
full line independent packing plant in the great,  
progressive Pacific northwest. Excellent living  
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derstudy in production and mechanical depart-  
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ferred, but not mandatory. Write Box W-123,  
THE NATIONAL PROVISIONER, 15 W. Huron  
St., Chicago 10, Ill.

#### FOREMAN

Beef, veal and hog slaughtering in medium size  
independent southern plant. Give age, experience  
and salary expected in first letter. Address Box  
W-127, THE NATIONAL PROVISIONER, 15 W.  
Huron St., Chicago 10, Ill.

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for our New York office. Salary and percentage  
of profits. Replies treated confidentially. Reply  
to E. G. James Company, 316 S. La Salle St.,  
Chicago 4, Ill.

**PROVISION BROKER:** Experienced. For Chicago  
office. Excellent working arrangements. Replies  
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SIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING KILL FLOOR FOREMAN:** To manage  
operation for western New York beef slaughterer.  
State experience, age, references and salary ex-  
pected. W-118, THE NATIONAL PROVISIONER,  
18 E. 41st St., New York 17, N.Y.

### HELP WANTED

#### PLANT SUPERINTENDENT

For medium sized independent eastern packer.  
Modern plant and equipment. Federal inspection.  
Must have practical and technical training in  
slaughtering, processing, rendering, labor rela-  
tions and must know production costs and work  
standards. Salary commensurate with training  
ability. All information confidential.

W-105, THE NATIONAL PROVISIONER  
18 E. 41st St. New York 17, N.Y.

**BONELESS BEEF MANAGER:** Excellent oppor-  
tunity for right man with thorough knowledge  
of boneless beef and beef cuts. Splendid future  
for man capable of taking full charge. Mid-west-  
ern city. Write, giving full details to W-116,  
THE NATIONAL PROVISIONER, 15 W. Huron  
St., Chicago 10, Ill.

#### SUPERINTENDENT

A progressive full line packer requires the services  
of a plant superintendent who has a thorough  
knowledge of all operations. Give a detailed  
account of experience together with other per-  
tinent information. State salary expected.

W-106, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### SALES MANAGER

A medium sized full line packer has opening for  
an aggressive sales manager. To qualify, you  
must have creative sales ability and be capable  
of successfully directing a sales force of several  
men. Give full particulars regarding yourself  
together with a detailed account of experience.  
State salary expected.

W-107, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### FOREMAN

For our well organized, modern cutting and kill-  
ing floor, to maintain high production. Must be  
able to handle personnel. Satisfactory reference  
required. OHIO PROVISION CO., 6101 Walworth  
Ave., Cleveland 2, Ohio.

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